To the patrons of

Woodford Dean & Co.

with the

Compliments of the season

January 1st

1883.

RECOMMENDED BY PHYSICIANS

AN ABSOLUTELY PURE WHISKY

FOR MEDICINAL PURPOSES.

TRADE SUPPLIED IN CASE LOTS BY

WOODFORD, DEAN & CO.,

INDIANAPOLIS, IND.

WE USE THE REGISTERED TRADE-MARK

OF

W. H. McBRAYER

ON OUR LABEL, WHICH IS OF ITSELF A

SUFFICIENT GUARANTEE

AS TO THE

Genuineness of the Contents.

WOODFORD, DEAN & CO.

Think of me before you rub
If the water is to hot
Stop and and think forget me not

A WORD
TO THE TRADE.

GENTLEMEN: We call your attention to the following line of FINE KENTUCKY WHISKIES, which we have purchased direct from distillers, at inside bottom prices, and we offer them to the Trade in *Bond* or *Free* in lots to suit purchasers, at the lowest market prices. The increased demand for Fine Whiskies, and the unlimited capacity of the distilleries have caused an over-production of Whiskies, which have naturally decreased their values; but the finer brands produced in the small Hand-Made Sour Mash distilleries of the Blue Grass regions of Kentucky, have, by the small quantity made, and the excellence of the goods, been enabled to hold their values. We therefore advise our friends and customers, desiring to invest their money safely and to good advantage, to purchase the productions of the finest and best distilleries, recognizing the old adage, "The best is the cheapest in the long run." By purchasing in bond and aging your own whiskies, at an expense of a mere trifle above original cost, you will be enabled at the end of a year or two to give your customers the benefit of your investment; for by selling them good goods at a cheap price, you not only make money for yourself, but gain a reputation for keeping first-class goods. The cost of fine goods in comparison with the price of cheaper grades is so little, when you consider the short time it takes to mature the finer goods, that there is no question as to what kind a man should buy. Our Stock comprises the finest brands of the famous whiskey-producing counties of Kentucky, viz.: Anderson, Franklin, Nelson, and Jefferson, manufactured by distillers of national

CIGARS

"T. A. D."

Clear Havana.

Operas, 20th	$55 00
Reinas, 20th	65 00
Elegantes, 20th	75 00
Conchas DeRegalia, 20th	90 00
Reg'd de La ReFina, extra, 20th	120 00

"RED BIRD CIGAR,"

Clear Havana Filler (Flavored),

The Best Domestic Cigar In America.

"UNO" CIGAR,

$33.00 per 1,000, or 3,000 for $100.00.

"JAY BIRD" CIGAR,

$30.00 per 1,000.

OUR STOCK LIST

OF

Straight Kentucky Whiskies.

JANUARY 1, 1883,

FOR WHICH WE ASK YOUR RESPECTFUL CONSIDERATION.

SPRING OF 1878.

Hand-Made Sour Mash.

W. H. McBRAYER, . . .	Anderson Co., Kentucky.
OLD CROW, ...	Woodford Co., "

SPRING OF 1879.

Hand-Made Sour Mash.

W. H. McBRAYER, . . .	Anderson Co., Kentucky.
T. B. RIPY, ...	" " "
A. & B. CHAPEZE, "Old Charter,"	Bullitt Co., Kentucky.
OLD W. S. STONE DISTILLERY, .	Daviess Co., Kentucky.
OLD CROW, ...	Woodford Co., Kentucky.

Sweet Mash.

E. L. MILES & CO., . . .	Nelson Co., Kentucky.

Bourbon and Rye.

NELSON DISTILLERY, . .	Jefferson Co., Kentucky.

FALL OF 1879.

W. H. McBRAYER, . . .	Anderson Co., Kentucky.
T. B. RIPY, ...	" " "
SUTHERLAND, MURPHY & Co.,	Nelson Co., "
"O. F. C." TAYLOR, . . .	Franklin Co., "

The above goods are all free and must be shipped from our house, or Kentucky free warehouse, as desired.

SPRING OF 1880.

W. H. McBRAYER, . . .	Anderson Co., Kentucky.
T. B. RIPY, ...	" " "
WOODFORD & DEAN'S "T. A. D." Strictly Hand-Made Sour Mash,	Anderson Co., Kentucky.
W. A. GAINES & Co.'s "Old Crow,"	Woodford Co., "
"O. F. C." TAYLOR, . . .	Franklin Co., Kentucky.
G. B. HAWKINS, . . .	Anderson Co., "
M. S. BOND, ...	" " "
A. & B. CHAPEZE, "Old Charter,"	Bullitt Co., "
D. L. MOORE, ...	Mercer Co., "
HOWARD & Co., . . .	Nelson Co., "
W. H. HEAD, ...	" " "
SUTHERLAND, MURPHY & Co.,	" " "
W. H. THOMAS, . . .	Jefferson Co., "
OLD W. S. STONE DISTILLERY,	Daviess " "
NELSON DISTILLERY, "Sweet Mash,"	Jefferson Co., "
LONE JACK BOURBON, " "	Dearborn Co., "

FALL OF 1880.

Sour Mash.

W. H. McBRAYER, . . .	Anderson Co., Kentucky.
WOODFORD & DEAN'S "T. A. D."	" " "
W. A. GAINES & Co.'s "Old Crow,"	Woodford Co., "
T. B. RIPY, ...	Anderson Co., "
"O. F. C." TAYLOR, . . .	Franklin Co., "
OLD W. S. STONE DISTILLERY,	Daviess Co., "

Sweet Mash.

NELSON DISTILLERY, . .	Jefferson Co., "
LONE JACK, ...	Dearborn Co., "

SPRING OF 1881.

Sour Mash.

W. H. McBrayer, . . .	Anderson Co., Kentucky.
W. A. Gaines & Co.'s "Old Crow."	Woodford Co., "
T. B. Ripy, ...	Anderson Co., "
Woodford & Dean's "T. A. D," Strictly Hand-Made Sour Mash,	Anderson Co., Kentucky.
"O. F. C." Taylor, . . .	Franklin Co., "
W. H. Thomas, . . .	Jefferson Co., "
Ballard Lancaster, . .	Marion Co., "

Sweet Mash.

Nelson Distillery, . .	Jefferson Co., Kentucky.
S. P. Lancaster, . . .	Nelson Co., "
"Crystal Springs Co.'s" (Garland),	Jefferson Co., Kentucky.
Lone Jack Bourbon, . .	Dearborn Co., Ind.

FALL OF 1881.

Sour Mash.

W. H. McBrayer, . . .	Anderson Co., Kentucky.
W. A. Gaines & Co.'s "Old Crow,"	Woodford Co., "
T. B. Ripy, ...	Anderson Co., "
Woodford & Dean's "T. A. D."	" " "
"O. F. C." Taylor, Jr., Co., .	Franklin Co., "
Old W. S. Stone Distillery,	Daviess Co., "

Sweet Mash.

Nelson Distillery, . . .	Jefferson Co., Kentucky.
Lone Jack, ...	Dearborn Co., Ind.
Woodford Distilling Co., .	Marion Co, Kentucky.

SPRING OF 1882.

Sour Mash.

W. H. McBrayer, . . .	Anderson Co., Kentucky.
W. A. Gaines & Co.'s "Old Crow,"	Woodford Co., "
T. B. Ripy, ...	Anderson Co., "
Woodford, Dean & Co.'s "T.A.D."	" " "
"O. F. C." Taylor, . . .	Franklin Co., "
Old W. S. Stone, . . .	Daviess Co., "
Ruland Sour Mash.	Winchester Distilling Co., Daton, Ky.
W. H. Thomas, ...	Jefferson Co., Kentucky.
Waterfill & Dowling, . .	Anderson Co., "

Sweet Mash.

Nelson Distillery, . . .	Jefferson Co., Kentucky.
Lone Jack (Old Bourbon), . .	Dearborn Co., Indiana.
Woodford Distilling Co., .	Marion Co., "

PURE RYE.

E. L. Miles & Co. (Spring 1879), Nelson Co., Kentucky.
Oak Orchard (H. H. S. & Co.), Spring "'80" and "'81," Nelson Co., Kentucky.
Woodford Distilling Co., "'81" and "'82," Marion Co., Ind.

OUR BLENDED WHISKIES.

Dean's "Buck Ridge."
Star Bourbon.
Woodford Distilling Co.'s "90."
Sylvan Grove.
"T. O. W." Old Rye.
Pohlman's Choice Old Rye.

DEAN'S "BUCK RIDGE" WHISKEY. A blended Whiskey that for fineness of bouquet and delicacy of flavor is unsurpassed by any Whiskey in the market for the price. We have been selling this brand for two years past. Every one buying it has been perfectly satisfied, and we are assured that it is the best goods offered for the price. A trial of this brand will convince any one as to the correctness of our representations.

DEMIJOHNS.

Covered with Rattan of the best workmanship.

Half Gallon,	- - -
One "	- - -
Two "	- - -
Three "	- - -
Five "	- - -

FLASKS.

White Flint, Shoo Fly, or Pic-Nic.

Quarter Pint,	- - -
Half "	- - -
One "	- - -
One Quart,	- - -

We take great pleasure in informing our Trade that we have added to our former list of celebrated whiskies, the T. B. Ripy and the W. A. Gaines & Co.'s celebrated "Old Crow," with an extensive line of Anderson, Woodford, Franklin, Fayette, Mercer, Bullitt, Daviess, Nelson, and Jefferson Co. Whiskies, any of which we are prepared to ship in lots to suit purchasers, from our House, or direct from bond if desired.

WOODFORD, DEAN & CO.,

63 *and* 65 *South Meridian St., Indianapolis, Ind.*

GOOD OLD ROCK AND RYE.

Dedicated to TOM A. DEAN, of the firm of Woodford, Dean & Co., Indianapolis.

[COPYRIGHTED.]

AIR—"*Coming Thro' the Rye.*"

This world is full of crooked ways,
The Scriptures teach us so;
Old Satan tempts us all our days,
No matter where we go.
The parsons, on the other hand,
With holy horror cry,
"You'll never reach the happy land
If you drink Rock and Rye."

CHORUS—
But everybody takes his toddy
When he's feeling dry:
Where is the sin if we take in
That good old Rock and Rye?

The good apostle long ago
Advised his friend to take
Not water, but a "little wine,
Just for his stomach's sake."
But you can bet, had he lived yet,
This beverage to try,
He'd have prescribed for Timothy
That good old Rock and Rye.

CHORUS—For everybody, etc., etc.

Between all mortals here below
Great difference we will find;
Each wishes in the path to go
Best suited to his mind.
The deacon takes his liquor home,
And drinks it on the sly:
The worldly man walks boldly in,
And calls for Rock and Rye.

CHORUS—For everybody, etc., etc.

Now here's a problem you may try
With patience to explain;
Why did the Power that made the Rye,
Produce the sugar-cane?
Foreseeing all, did He not know
That people by and by
Would get so cunning as to go
To making Rock and Rye?

CHORUS—For everybody, etc., etc.

So here's to friends of every class,
Who love to drink or smoke,
For good cigar or jolly glass
Go to the CHARTER OAK.*
And when you've "sampled" all their stock,
If that don't satisfy,
Just take a little of that rock,
That good old Rock and Rye.

CHORUS—For everybody, etc., etc.

* A saloon in Martinsville, Ind., where this song was composed by "Anonymous," under the influence of the title.

Woodford, Dean & Co.,

COMPOUNDERS OF PURE

ROCK AND RYE.

CAUTION.

"Rock Candy and Rye Whiskey" has long been a standard family remedy, in the eastern portions of this country, for diseases of the Throat and Lungs. Some unscrupulous dealers have made this valuable compound from common Corn Whiskey, without any knowledge or regard for the proper proportions or quality. The article now offered by us under the above name, is carefully prepared after the formula of the originator, a physician of high repute, from the best white Rock Candy and well-matured pure Rye Whiskey.

It is guaranteed as represented, and is made from the best and purest quality of the articles named.

Send in your orders and get the pure.

WOODFORD, DEAN & CO.

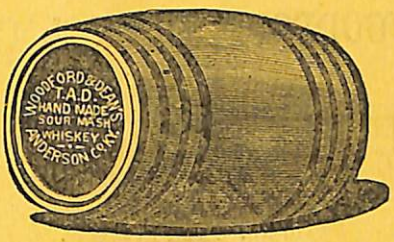
WOODFORD & DEAN'S

ANDERSON COUNTY, Ky.,

"T. A. D." Hand-Made Sour Mash Whiskey.

WE take great pleasure in calling the attention of our trade to this brand of Whiskey. We have copyrighted the Trade-Mark, "T. A. D.," and place it upon what is recognized by good judges to be the finest production of Anderson Co., Ky. The whiskey was made by J. W. Stevens, in the little Hand-Made Sour Mash House on Hammond's Creek, four miles west of Lawrenceburg, Ky. This house was started in 1857 by Samuel Stevens. It is the second oldest house in the county. The average capacity until 1881 was forty-five bushels, and last year it was increased to fifty-two. There were made in the season of 1881, five hundred and fifty-two barrels. There are no seventy-nines remaining, and the eighties are being rapidly withdrawn. We are the sole owners of the entire crop of this make, and we pledge ourselves not to place it upon the market until it has passed three full summers, recognizing that the reputation of a brand is only sustained by the standard being maintained. Believing, as we do, that it is second to none ever produced in the State of Kentucky, we promise our friends that the "T. A. D." brand shall only be placed upon the finest productions of Anderson County Hand-Made Sour Mash Whiskies. Our success with this brand so far has been very flattering, and we bespeak for it a trial at the hands of our customers who have not as yet tried it.

WOODFORD, DEAN & CO., Indianapolis, Ind.



"T. A. D."

Pure Hand-Made Sour Mash.

Anderson County, Ky.

I. HOFFMAN,
AGENT FOR JAMES LEVY & BRO.

LAWRENCEBURG, KY., Nov. 22, 1882.

I hereby certify that the J. W. Stevens distillery, situated on Hamond's Creek, Anderson county, Ky., is the second oldest distillery in the county, and has been operated almost continually for thirty years, during which time the entire product has been consumed in this and adjoining counties, and never, to my knowledge, has any of the whiskey been shipped across the Ohio River previous to September 1st, 1882, at which time the first lot was consigned to WOODFORD, DEAN & Co., Indianapolis, Indiana.

ISAAC HOFFMAN.

We have placed our copy-righted trade-mark, "T. A. D.," upon the production of the Stevens Distillery, and will guarantee the goods to be three years old and to be entirely as we represent it on the brand.

WOODFORD, DEAN & CO.

WOODFORD, DEAN & CO.'S

BOTTLINGS OF FINE WINES.

RECOMMENDED BY PHYSICIANS AN ABSOLUTELY PURE WHISKY FOR MEDICINAL PURPOSES.

TRADE SUPPLIED IN CASE LOTS BY

WOODFORD, DEAN & CO.,

INDIANAPOLIS, IND.

ST. CROIX AND JAMAICA RUM..

SCOTCH AND IRISH WHISKIES.

SHERRIES, PORTS, MADEIRAS, OLD COGNAC BRANDIES.

OLD TOM GIN. (DOMESTIC).

APPLE BRANDY. (SELECTED, PURE).

NEW ENGLAND RUM. (PURE).

Blackberry Brandies and Cherry Brandies.

DOMESTIC LIQUORS.

IMPERIAL GIN.

OLD TOM GIN.

FRENCH BRANDY.

GRAPE BRANDY.

BLACKBERRY BRANDY.

CALIFORNIA PORT WINE.

CALIFORNIA ANGELICA WINE.

MIDDLE BASS ISLAND SWEET CATAWBA.

GINGER WINE.

KUMMEL.

"NIAGARA STAR BITTERS."

CIGARS.

WOODFORD, DEAN & CO.'S CIGAR.

The finest Domestic 10-cent Cigar in America.

THE CARLISLE BILL.

(*Present Law*).

EXTRACT FROM INTERNAL REVENUE REGULATIONS.

On and after this date, all Spirits withdrawn from Warehouse, tax paid, shall be regauged and marked, and tax, without interest, shall be paid on taxable gallons shown by regauge, provided loss does not exceed in a package of forty or more wine gallons capacity :

1	Proof gal.	for	2	months	or	a	part	thereof.	
1½	"	"	more	than	2	months,	and	not more	than 4 months.
2	"	"	"	4	"	"	"	6	"
2½	"	"	"	6	"	"	"	8	"
3	"	"	"	8	"	"	"	10	"
3½	"	"	"	10	"	"	"	12	"
4	"	"	"	12	"	"	"	15	"
4½	"	"	"	15	"	"	"	18	"
5	"	"	"	18	"	"	"	21	"
5½	"	"	"	21	"	"	"	24	"
6	"	"	"	24	"	"	"	27	"
6½	"	"	"	27	"	"	"	30	"
7	"	"	"	30	"	"	"	33	"
7½	"	"	"	33	"	"	"	36	"

Or in a package of less than forty and not less than twenty wine gallons capacity one-half of the foregoing amounts, but allowance for loss shall not exceed amounts above stated.

The taxable gallons are to be determined by the regauge, the loss not being an element in the calculation, except when excessive. When the leakage is excessive, the tax paid stamp should be issued for the full number of gallons subject to tax.

THE BAR-TENDER'S GUIDE;

OR,

HOW TO MIX ALL KINDS

OF

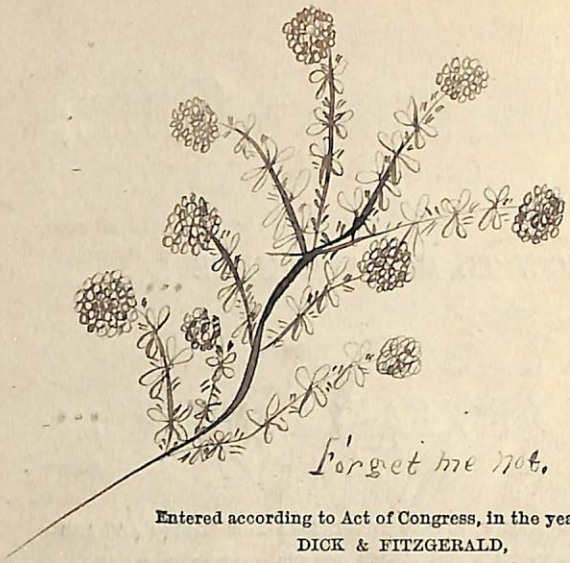
PLAIN AND FANCY DRINKS,

CONTAINING CLEAR AND RELIABLE DIRECTIONS FOR MIXING ALL THE BEVERAGES USED IN THE UNITED STATES, TOGETHER WITH THE MOST POPULAR BRITISH, FRENCH, GERMAN, ITALIAN, RUSSIAN, AND SPANISH RECIPES; EMBRACING PUNCHES, JULEPS, COBBLERS, ETC., ETC., IN ENDLESS VARIETY.

BY JERRY THOMAS,

Formerly Principal Bar-Tender at the Metropolitan Hotel, New York, and the Planters' House, St. Louis.

NEW YORK:
DICK & FITZGERALD, PUBLISHERS,
No. 18 Ann Street.



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PREFACE.

In all ages of the world, and in all countries, men have indulged in "social drinks." They have always possessed themselves of some popular beverage apart from water and those of the breakfast and tea table. Whether it is judicious that mankind should continue to indulge in such things, or whether it would be wiser to abstain from all enjoyments of that character, it is not our province to decide. We leave that question to the moral philosopher. We simply contend that a relish for "social drinks" is universal; that those drinks exist in greater variety in the United States than in any other country in the world; and that he, therefore, who proposes to impart to these drinks not only the most palatable but the most wholesome characteristics of which they may be made susceptible, is a genuine public benefactor. That is exactly our object in introducing this little volume to the public. We do not propose to persuade any man to drink, for instance, a punch, or a julep, or a cocktail, who has never happened to make the acquaintance of those refreshing articles under circumstances calculated to induce more intimate relations; but we *do* propose to instruct those whose "intimate relations" in question render them somewhat fastidious, in the daintiest fashions thereunto pertaining.

We very well remember seeing one day in London, in the rear of the

Bank of England, a small drinking saloon that had been set up by a peripatetic American, at the door of which was placed a board covered with the unique titles of the American mixed drinks supposed to be prepared within that limited establishment. The "Connecticut eye-openers" and "Alabama fog-cutters," together with the "lightning-smashes" and the "thunderbolt-cocktails," created a profound sensation in the crowd assembled to peruse the Nectarian bill of fare, if they did not produce custom. It struck us, then, that a list of all the social drinks —the composite beverages, if we may call them so—of America, would really be one of the curiosities of jovial literature; and that if it was combined with a catalogue of the mixtures common to other nations, and made practically useful by the addition of a concise description of the various processes for "brewing" each, it would be a "blessing to mankind." There would be no excuse for imbibing, with such a book at hand, the "villainous compounds" of bar-keeping Goths and Vandals, who know no more of the amenities of *bon vivant* existence than a Hottentot can know of the *bouquet* of champagne.

"There's philosophy," says Father Tom in the drama, "even in a jug of punch." We claim the credit of "philosophy teaching by example," then, to no ordinary extent in the composition of this volume; for our index exhibits the title of eighty-six different kinds of punches, together with a universe of cobblers, juleps, bitters, cups, slings, shrubs, &c., each and all of which the reader is carefully educated how to concoct in the choicest manner. For the perfection of this education, the name, alone, of *Jerry Thomas* is a sufficient guarantee. He has travelled Europe and America in search of all that is recondite in this branch of the spirit art. He has been the Jupiter Olympus of the bar at the Metropolitan Hotel in this city. He was the presiding deity at the Planter's House, St. Louis. He has been the proprietor of one of the most *récherché* saloons in New Orleans as well as in New York. His very name is synonymous in the lexicon of mixed drinks, with all that is rare and original. To the "Wine Press," edited by F. S. Cozzens, Esq., we are indebted for the composition of several valuable punches, and among them we may particularize the celebrated "Nuremburgh," and the equally famous "Philadelphia Fish House" punch. The rest we owe to the inspiration of *Jerry Thomas* himself, and as he is as inexorable as the Medes and Persians in his principle that no excellent drink can be made out of any thing but excellent materials, we conceive that we are safe in asserting that whatever may be prepared after his instructions will be able to speak eloquently for itself. "Good wine needs no bush," Shakespeare tells us and over one of Jerry's mixtures eulogy is quite as redundant.

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HOW TO MIX DRINKS;

OR,

THE BON-VIVANT'S COMPANION.

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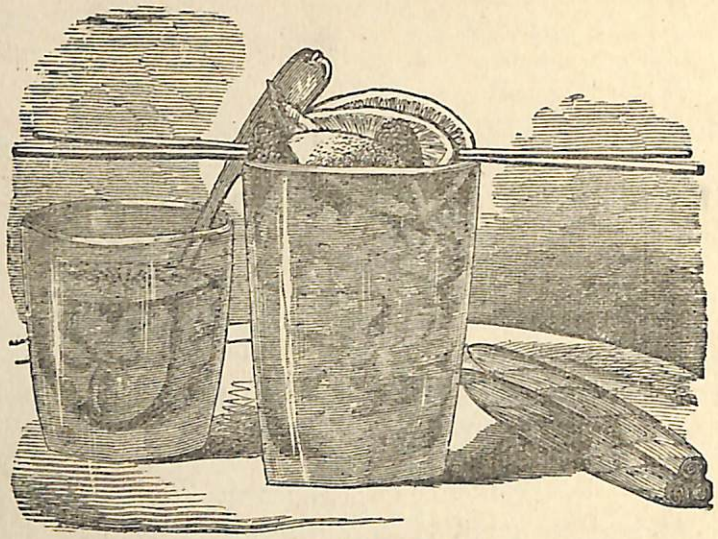
1. PUNCH.

To make punch of any sort in perfection, the ambrosial essence of the lemon must be extracted by rubbing lumps of sugar on the rind, which breaks the delicate little vessels that contain the essence, and at the same time absorbs it. This, and making the mixture sweet and strong, using tea instead of water, and thoroughly amalgamating all the compounds, so that the taste of neither the bitter, the sweet, the spirit, nor the element, shall be perceptible one over the other, is the grand secret, only to be acquired by practice.

In making hot toddy, or hot punch, you must put in the spirits before the water: in cold punch, grog, &c., the other way.

The precise portions of spirit and water, or even of the acidity and sweetness, can have no general rule, as scarcely two persons make punch alike.



2. Brandy Punch.

(Use large bar glass.)

1 table-spoonful raspberry syrup.
2 do. white sugar.
1 wine-glass water.
1½ do. brandy.
½ small-sized lemon.
2 slices of orange.
1 piece of pine-apple.

Fill the tumbler with shaved ice, shake well, and dress the top with berries in season; sip through a straw.

3. Brandy Punch.

(For a party of twenty.)

1 gallon of water.
3 quarts of brandy.

½ pint of Jamaica rum.
2 lbs. of sugar.
Juice of 6 lemons.
3 oranges sliced.
1 pine-apple, pared, and cut up.
1 gill of Curaçoa.
2 gills of raspberry syrup.
Ice, and add berries in season.

Mix the materials well together in a large bowl, and you have a splendid punch.

4. Mississippi Punch.

(Use large bar glass.)

1 wine-glass of brandy.
½ do. Jamaica rum.
½ do. Bourbon whiskey.
½ do. water.
1½ table-spoonful of powdered white sugar.
¼ of a large lemon.
Fill a tumbler with shaved ice.

The above must be well shaken, and to those who like their draughts "like linked sweetness long drawn out," let them use a glass tube or straw to sip the nectar through. The top of this punch should be ornamented with small pieces of orange, and berries in season.

5. Hot Brandy and Rum Punch.

(For a party of fifteen.)

1 quart of Jamaica rum.
1 do. Cognac brandy.
1 lb. of white loaf-sugar.
4 lemons.
3 quarts of boiling water.
1 teaspoonful of nutmeg.

Rub the sugar over the lemons until it has absorbed all the yellow part of the skins, then put the sugar into a punch-bowl; add the ingredients well together, pour over them the boiling water, stir well together; add the rum, brandy and nutmeg; mix thoroughly, and the punch will be ready to serve. As we have before said, it is very important, in making good punch, that all the ingredients are thoroughly incorporated; and, to insure success, the process of mixing must be diligently attended to. Allow a quart for four persons; but this information must be taken *cum grano salis;* for the capacities of persons for this kind of beverage are generally supposed to vary considerably.

6. Irish Whiskey Punch.

This is the genuine Irish beverage. It is generally made one-third pure whiskey, two-thirds boiling water, in which the sugar has been dissolved. If lemon punch, the rind is rubbed on the sugar, and a small proportion of juice added before the whiskey is poured in.

7. Cold Whiskey Punch.

(For a party.)

This beverage ought always to be made with boiling water, and allowed to concoct and cool for a day or two before it is put on the table. In this way, the materials get more intensely amalgamated than *cold* water and *cold* whiskey ever get As to the beautiful mutual adaptation of cold rum and cold water, that is beyond all praise, being one of Nature's most exquisite achievements. (See "*Glasgow Punch*," No. 29.)

* Irish whiskey is not fit to drink until it is three years old. The best whiskey for this purpose is Kenahan's L. whiskey.

8. Scotch Whiskey Punch.

Steep the thin yellow shavings of lemon peel in the whiskey, which should be Glenlivet or Islay, of the best quality; the sugar should be dissolved in boiling water. As it requires *genius* to make whiskey punch, it would be impertinent to give proportions. (See "*Spread Eagle Punch*," No. 39.)

9. Whiskey Punch.

(Use small bar glass.)

1 wine-glass whiskey (Irish or Scotch).
2 do. boiling water.
Sugar to taste.

Dissolve the sugar well with 1 wine-glass of the water then pour in the whiskey, and add the balance of the water, sweeten to taste, and put in a small piece of lemon rind, or a thin slice of lemon.

10. Gin Punch.

(Use large bar glass.)

1 table-spoonful of raspberry syrup.
2 do. do. white sugar.
1 wine-glass of water.
1½ do. gin.
½ small-sized lemon.
2 slices of orange.
1 piece of pine-apple.
Fill the tumbler with shaved ice.

Shake well, and ornament the top with berries in season. Sip through a glass tube or straw.

11. Gin Punch.

(From a recipe by Soyer.)

½ pint of old gin.
1 gill of maraschino.
The juice of two lemons.
The rind of half a lemon.
Four ounces of syrup.
1 quart bottle of German Seltzer water.
Ice well.

12. Champagne Punch. (Per bottle.)

1 quart bottle of wine.
¼ lb. of sugar.
1 orange sliced.
The juice of a lemon.
3 slices of pine-apple.
1 wine-glass of raspberry or strawberry syrup.
Ornament with fruits in season, and serve in champagne goblets.

This can be made in any quantity by observing the proportions of the ingredients as given above. Four bottles of wine make a gallon, and a gallon is generally sufficient for fifteen persons in a mixed party. For a good champagne punch, see "*Rocky Mountain Punch*," No. 43.

13. Sherry Punch.

(Use large bar glass.)

2 wine-glasses of sherry.
1 table-spoonful of sugar.
2 or 3 slices of orange.
2 do. do. lemon.
Fill tumbler with shaved ice, shake well, and ornament with berries in season. Sip through a straw.

14. Claret Punch.

(Use large bar glass.)

1½ table-spoonful of sugar.
1 slice of lemon.
2 or 3 do. orange.

Fill the tumbler with shaved ice, and then pour in your claret, shake well, and ornament with berries in season. Place a straw in the glass. To make a quantity of claret punch, see "*Imperial Punch*," No. 41.

15. Sauterne Punch.

(Use large bar glass.)

The same as claret punch, using Sauterne instead of claret.

16. Port Wine Punch.

(Use large bar glass.)

The same as claret punch, using port wine instead of claret, and ornament with berries in season.

17. Vanilla Punch.

(Use large bar glass.)

1 table-spoonful of sugar.
1 wine-glass of brandy.
The juice of ¼ of a lemon.

Fill the tumbler with shaved ice, shake well, ornament with one or two slices of lemon, and flavor with a few drops of vanilla extract.

This is a delicious drink, and should be imbibed through a glass tube or straw.

18. Pine-Apple Punch.

(For a party of ten.)

4 bottles of champagne.
1 pint of Jamaica rum.
1 do. brandy.
1 gill of Curaçoa.
Juice of 4 lemons.
4 pine-apples sliced.
Sweeten to taste with pulverized white sugar.

Put the pine-apple with one pound of sugar in a glass bowl, and let them stand until the sugar is well soaked in the pine-apple, then add all the other ingredients, except the champagne. Let this mixture stand in ice for about an hour, then add the champagne. Place a large block of ice in the centre of the bowl, and ornament it with loaf sugar, sliced orange, and other fruits in season.

Serve in champagne glasses.

Pine-apple punch is sometimes made by adding sliced pine-apple to brandy punch.

19. Orgeat Punch.

(Use large bar glass.)

1½ table-spoonful of orgeat syrup.
1½ wine-glass of brandy.
Juice of ½ a lemon, and fill the tumbler with shaved ice.
Shake well, ornament with berries in season, and dash port wine on top.

Place the straw, as represented in cut of mint julep.

20. Curaçoa Punch.

(Use large bar glass.)

1 table-spoonful of sugar.
1 wine-glass of brandy.
½ do. do. Jamaica rum.
1 do. do. water.
½ pony glass of Curaçoa.
The juice of half a lemon

Fill the tumbler with shaved ice, shake well, and ornament with fruits of the season; sip the nectar through a straw.

21. Roman Punch.

(Use large bar glass.)

1 table-spoonful of sugar.
1 do. do. raspberry syrup.
1 tea-spoonful of Curaçoa.
1 wine-glass of Jamaica rum.
½ do. do. brandy.
The juice of half a lemon.

Fill with shaved ice, shake well, dash with port wine, and ornament with fruits in season. Imbibe through a straw.

22. Milk Punch.

(Use large bar glass.)

1 table-spoonful of fine white sugar.
2 do. water.
1 wine-glass of Cognac brandy.
½ do. Santa Cruz rum.
⅓ Tumblerful of shaved ice.

Fill with milk, shake the ingredients well together, and grate a little nutmeg on top.

23. Hot Milk Punch.

(Use large bar glass.)

This punch is made the same as the above, with the exception that hot milk is used, and no ice.

24. English Milk Punch.

Put the following ingredients into a very clean pitcher, viz.:

The juice of six lemons.
The rind of two do.
1 lb. of sugar.
1 pine-apple, peeled, sliced and pounded.
6 cloves.
20 coriander seeds.
1 small stick of cinnamon.
1 pint of brandy.
1 do rum.
*1 gill of arrack.
1 cup of strong green tea.
1 quart of boiling water.

The boiling water to be added last; cork this down to prevent evaporation, and allow these ingredients to steep for at least six hours; then add a quart of hot milk and the juice of two lemons; mix, and filter through a jelly-bag; and when the punch has passed bright, put it away in tight-corked bottles. This punch is intended to be iced for drinking.

25. English Milk Punch.

(Another method.)

This seductive and nectareous drink can also be made by the directions herewith given:

To two quarts of water add one quart of milk. Mix one

* See No. 50.

quart of old Jamaica rum with two of French brandy, and put the spirit to the milk, stirring it for a short time; let it stand for an hour, but do not suffer any one of delicate appetite to see the mélange in its present state, as the sight might create a distaste for the punch when perfected. Filter through blotting-paper into bottles; and should you find that the liquid is cloudy, which it should not be, you may clarify it by adding a small portion of isinglass to each bottle. The above receipt will furnish you with half a dozen of punch.

26. Punch à la Ford.

(A recipe from Benson E. Hill, Esq., author of *The Epicure's Almanac.*)

The late General Ford, who for many years was the commanding engineer at Dover, kept a most hospitable board, and used to make punch on a large scale, after the following method:

He would select three dozen of lemons, the coats of which were smooth, and whose rinds were not too thin; these he would peel with a sharp knife into a large earthen vessel, taking care that none of the rind should be detached but that portion in which the cells are placed, containing the essential oil; when he had completed the first part of the process, he added two pounds of lump-sugar, and stirred the peel and sugar together with an oar-shaped piece of wood, for nearly half an hour, thereby extracting a greater quantity of the essential oil. Boiling water was next poured into the vessel, and the whole well stirred, until the sugar was completely dissolved. The lemons were then cut and squeezed, the juice strained from the kernels; these were placed in a separate jug, and boiling water poured upon them, the general being aware that the pips were enveloped in a thick mucilage, full of flavor; half the

lemon juice was now thrown in; and as soon as the kernels were free from their transparent coating, their liquor was strained and added.

The sherbet was now tasted; more acid or more sugar applied as required, and care taken not to render the lemonade too watery. "Rich of the fruit, and plenty of sweetness," was the general's maxim. The sherbet was then measured, and to every three quarts a pint of Cognac brandy and a pint of old Jamaica rum were allotted, the spirit being well stirred as poured in; bottling immediately followed, and, when completed, the beverage was kept in a cold cellar, or tank, till required. At the general's table I have frequently drunk punch thus made, more than six months old; and found it much improved by time and a cool atmosphere.

27. Punch Jelly.

Make a good bowl of punch, à la Ford, already described. To every pint of punch add an ounce and a half of isinglass, dissolved in a quarter of a pint of water (about half a tumbler full); pour this into the punch whilst quite hot, and then fill your moulds, taking care that they are not disturbed until the jelly is completely set.

Orange, lemon, or calf's-foot jelly, not used at dinner, can be converted into punch jelly for the evening, by following the above directions, only taking care to omit a portion of the acid prescribed in making the sherbet.

This preparation is a very agreeable refreshment on a cold night, but should be used in moderation; the strength of the punch is so artfully concealed by its admixture with the gelatine, that many persons, particularly of the softer sex, have been tempted to partake so plentifully of it as to render them somewhat unfit for waltzing or quadrilling after supper.

28. Gin Punch. (For bottling.)

Following General Ford's plan, as already described, for making sherbet, add good gin, in the proper proportion before prescribed; this, bottled and kept in a cool cellar or cistern, will be found an economical and excellent summer drink.

29. Glasgow Punch.

(From a recipe in the possession of Dr. Shelton Mackenzie.)

Melt lump-sugar in cold water, with the juice of a couple of lemons, passed through a fine hair-strainer. This is sherbet, and must be well mingled. Then add old Jamaica rum—one part of rum to five of sherbet. Cut a couple of limes in two, and run each section rapidly around the edge of the jug or bowl, gently squeezing in some of the delicate acid This done, the punch is made. Imbibe.

30. Regent's Punch.

(For a party of twenty.)

The ingredients for this renowned punch are:—

3 bottles champagne.
1 do. Hockheimer.
1 do. Curaçoa.
1 do. Cognac.
½ do. Jamaica rum.
2 do. Madeira.
2 do. Seltzer, or plain soda-water.
4 lbs. bloom raisins.

To which add oranges, lemons, rock candy, and instead of water, green tea to taste. Refrigerate with all the icy power of the Arctic

31. Regent's Punch.

(Another recipe.)

(From the *Bordeaux Wine and Liquor Guide.*)

1½ pint, each, strong hot green tea, lemon juice, and capillaire.*

1 pint, each, rum, brandy, arrack, and Curaçoa.

1 bottle of champagne; mix, and slice a pine-apple into it.

For still another method of compounding this celebrated punch, see recipe No. 274, in the Appendix at the end of the book.

32. Raspberry Punch.

(From a recipe in the *Bordeaux Wine and Liquor Guide.*)

1½ gill of raspberry juice, or vinegar.

¾ lb. lump-sugar.

3½ pints of boiling water.

Infuse half an hour, strain, add ½ pint of porter, ¾ to 1 pint, each, of rum and brandy (or either 1½ to 2 pints), and add more warm water and sugar, if desired weaker or sweeter. A liqueur of glass of Curaçoa, noyau, or maraschino, improves it.

33. National Guard 7th Regiment Punch.

(Use large bar glass.)

1 table-spoonful of sugar.

The juice of a ¼ of a lemon.

1 wine-glass of brandy.

1 do. do. Catawba wine.

Flavor with raspberry syrup.

Fill the glass with shaved ice. Shake and mix thorough.

* See recipes Nos. 65 and 66.

ly, then ornament with slices of orange, pineapple, and berries in season, and dash with Jamaica rum. This delicious beverage should be imbibed through a straw.

34. St. Charles' Punch.

(Use large bar glass.)

1 table-spoonful of sugar.
1 wine-glass of port wine.
1 pony do. brandy.
The juice of ¼ of a lemon.

Fill the tumbler with shaved ice, shake well, and ornament with fruits in season, and serve with a straw

35. 69th Regiment Punch.

(In earthen mug.)

½ wine-glass of Irish whiskey.
½ do. do. Scotch do.
1 tea-spoonful of sugar.
1 piece of lemon.
2 wine-glasses of hot water.

This is a capital punch for a cold night.

36. Louisiana Sugar-House Punch.

(From a recipe in the possession of Colonel T. B. Thorpe.)

To one quart of boiling syrup, taken from the kettles, add whiskey or brandy to suit the "patient." Flavor with the juice of sour oranges.

37. Dry Punch.

(From a recipe by *Santina*, the celebrated Spanish caterer.)

2 gallons of brandy.
1 do. water.
½ do. tea.

1 pint of Jamaica rum.
½ do. Curaçoa.
Juice of six lemons.
1½ lb. white sugar.

Mix thoroughly, and strain, as already described in the recipe for "*Punch à la Ford*," adding more sugar and lemon juice, if to taste. Bottle, and keep on ice for three or four days, and the punch will be ready for use, but the longer it stands, the better it gets.

38. La Patria Punch.

(For a party of twenty.)

(From a recipe in the possession of H. P. Leland, Esq.)

3 bottles of champagne, iced.
1 bottle of Cognac.
6 oranges.
1 pineapple.

Slice the oranges and pineapples in a bowl, pour the Cognac over them, and let them steep for a couple of hours, then in with the champagne and serve immediately.

39. The Spread Eagle Punch.

1 bottle of Islay whiskey.
1 bottle Monongahela.
Lemon peel, sugar and—boiling water at discretion.

40. Rochester Punch.

(For a party of twenty.)

(From a recipe in the possession of Roswell Hart, Esq.)

2 bottles of sparkling Catawba.
2 do. do. Isabella.
1 do. Sauterne.

2 wine glasses of maraschino.
2 do. do. Curaçoa.

Fill the tranquil bowl with ripe strawberries. Should the strawberry season be over, or under, add a few drops of extract of peach or vanilla.

41. Imperial Punch.

1 bottle of claret.
1 do. soda-water.
4 table-spoonfuls of powdered white sugar.
¼ teaspoonful of grated nutmeg.
1 liqueur glass of maraschino.
About ½ lb. of ice.
3 or 4 slices of cucumber rind.

Put all the ingredients into a bowl or pitcher and mix well.

42. Thirty-Second Regiment or Victoria Punch.

(For a party of twenty.)

(Recipe from the late Wm. H. Herbert, Esq.)

6 lemons, in slices.
½ gallon of brandy.
½ do. Jamaica rum.
1 lb. of white sugar.
1¾ quart of water.
1 pint of boiling milk.

Steep the lemons for twenty-four hours in the brandy and rum; add the sugar, water and milk, and when well mixed, strain through a jelly-bag.

This punch may be bottled, and used afterward hot or cold.

Half the above quantity, or even less, may be made, as this recipe is for a party of twenty.

43. Rocky Mountain Punch.

(For a mixed party of twenty.)

(From a recipe in the possession of Major James Foster.)

This delicious punch is compounded as follows:

5 bottles of champagne.
1 quart of Jamaica rum.
1 pint of maraschino.
6 lemons, sliced.
Sugar to taste.

Mix the above ingredients in a large punch-bowl, then place in the centre of the bowl a large square block of ice, ornamented on top with rock candy, loaf-sugar, sliced lemons or oranges, and fruits in season. This is a splendid punch for New Year's Day.

44. Punch Grassot.

(The following recipe was given by M. Grassot, the eminent French comedian of the *Palais Royal*, to Mr. Howard Paul, the celebrated "Entertainer," when performing in Paris.)

1 wine-glass of brandy.
5 drops of Curaçoa.
1 do. acetic acid.
2 teaspoonfuls of simple syrup.
1 teaspoonful of syrup of strawberries.
¼ of a pint of water.
The peel of a small lemon, sliced.

Mix, serve up with ice, in large goblet, and, if possible, garnish the top with a slice of peach or apricot. In cold weather this punch is admirable served hot.

45. Light Guard Punch.

(For a party of twenty.)

3 bottles of champagne.
1 do. pale sherry.
1 do. Cognac.
1 do. Sauterne.
1 pineapple, sliced.
4 lemons, do

Sweeten to taste, mix in a punch-bowl, cool with a large lump of ice, and serve immediately.

46. Philadelphia Fish-House Punch.

(From a recipe in the possession of Charles G. Leland, Esq.)

½ pint of lemon juice.
¾ lb. of white sugar.
1 pint of mixture.*
2½ pints of cold water.
The above is generally sufficient for one person.

47. Non-Such Punch.

6 bottles of claret.
6 do. soda-water.
1 do. brandy.
1 do. sherry.
½ pint of green tea.
Juice of three lemons.
½ of a pineapple cut up in small pieces.

Sweeten with white sugar to taste. Strain a bottle immediately. Keep for one month before using.

* To make this mixture, take ¼ pint of peach brandy, ¼ pint of Cognac brandy, and ¼ pint of Jamaica rum.

This is a delicious and safe drink for a mixed evening party. Cool before serving.

48. Canadian Punch.

2 quarts of rye whiskey.
1 pint of Jamaica rum.
6 lemons, sliced.
1 pineapple, do.
4 quarts of water.
Sweeten to taste, and ice.

49. Tip-Top Punch.

(For a party of five.)

1 bottle of champagne.
2 do. soda-water.
1 liqueur glass of Curaçoa.
2 table-spoonfuls of powdered sugar.
1 slice of pineapple, cut up.
Put all the ingredients together in a small punch-bowl, mix well, and serve in champagne goblets.

50. Arrack.

Most of the arrack imported into this country is distilled from rice, and comes from Batavia. It is but little used in America, except to flavor punch; the taste of it is very agreeable in this mixture. Arrack improves very much with age. It is much used in some parts of India, where it is distilled from *toddy*, the juice of the cocoanut tree. An imitation of arrack punch is made by adding to a bowl of punch a few grains of benzoin, commonly called flowers of Benjamin.

51. Arrack Punch.

In making 'rack punch, you ought to put two glasses (wine-glasses) of rum to three of arrack. A good deal of sugar is required; but sweetening, after all, must be left to taste. Lemons and limes are also matter of palate, but two lemons are enough for the above quantity; put then an equal quantity of water—*i. e.*, not five but *six* glasses to allow for the lemon juice, and you have a very pretty three tumblers of punch.

52. Arrack Punch.

(Another method.)

Steep in one quart of old Batavia arrack, six lemons cut in thin slices, for six hours. At the end of that time the lemon must be removed without squeezing. Dissolve one pound of loaf-sugar in one quart of boiling water, and add the hot solution to the arrack. Let it stand to cool. This is a delightful *liqueur*, and should be used as such. See recipe No. 260, in the Appendix at the end of the book.

53. Bimbo Punch.

Bimbo is made nearly in the same way as the above, except that Cognac brandy is substituted for arrack.

54. Cold Punch.

Arrack, port wine and water, of each two pints, one pound of loaf-sugar, and the juice of eight lemons.

55. Nuremburgh Punch.

(For a party of fifteen.)

(From a recipe in the possession of Hon. Gulian C. Verplanck.)

Take three-quarters of a pound of loaf-sugar, press upon it, through muslin, the juice of two or more good-sized oranges; add a little of the peel, cut very thin, pour upon a quart of boiling water, the third part of that quantity of Batavia arrack, and a bottle of hot, but not boiling, red or white French wine—red is best. Stir together This is excellent when cold, and will improve by age.

56. United Service Punch.

Dissolve, in two pints of hot tea, three-quarters of a pound of loaf-sugar, having previously rubbed off, with a portion of the sugar, the peel of four lemons; then add the juice of eight lemons, and a pint of arrack.

57. Ruby Punch.

Dissolve, in three pints of hot tea, one pound of sugar; add thereto the juice of six lemons, a pint of arrack, and a pint of port wine.

58. Royal Punch.

1 pint of hot green tea.
½ do. brandy.
½ do. Jamaica rum.
1 wine-glass of Curaçoa.
1 do. do. arrack.
Juice of two limes.
A thin slice of lemon.
White sugar to taste.
1 gill of warm calf's-foot jelly.
To be drunk as hot as possible.

This is a composition worthy of a king, and the materials are admirably blended; the inebriating effects of the spirits being deadened by the tea, whilst the jelly softens the mixture, and destroys the acrimony of the acid and sugar. The whites of a couple of eggs well beat up to a froth, may be substituted for the jelly where that is not at hand. If the punch is too strong, add more green tea to taste.

59. Century Club Punch.

Two parts old St. Cruz rum; one part old Jamaica rum, five parts water; lemons and sugar *ad lib.* This is a nice punch.

60. Duke of Norfolk Punch.

In twenty quarts of French brandy put the peels of thirty lemons and thirty oranges, pared so thin that not the least of the white is left. Infuse twelve hours. Have ready thirty quarts of cold water that has boiled; put to it fifteen pounds of double-refined sugar; and when well mixed, pour it upon the brandy and peels, adding the juice of the oranges and of twenty-four lemons; mix well, then strain through a very fine hair-sieve, into a very clean barrel that has held spirits, and put in two quarts of new milk. Stir, and then bung it close; let it stand six weeks in a warm cellar; bottle the liquor for use, observing great care that the bottles are perfectly clean and dry, and the corks of the best quality, and well put in. This liquor will keep many years, and improve by age.

(Another way.)

Pare six lemons and three oranges very thin, squeeze the juice into a large teapot, put to it two quarts of boil-

dy, one of white wine, and one of milk, and one pound and a quarter of sugar. Let it be mixed, and then covered for twenty-four hours, strain through a jelly-bag till clear, then bottle it.

61. Queen Punch.

Put two ounces of cream of tartar, and the juice and parings of two lemons, into a stone jar; pour on them seven quarts of boiling water, stir and cover close. When cold, sweeten with loaf-sugar, and straining it, bottle and cork it tight. This is a very pleasant liquor, and very wholesome; but from the latter consideration was at one time drank in such quantities as to become injurious. Add, in bottling, half a pint of rum to the whole quantity.

62. Gothic Punch.

(For a party of ten.)

(From a recipe in the possession of Bayard Taylor, Esq.)

Four bottles still Catawba; one bottle claret, three oranges, or one pineapple, ten table-spoonfuls of sugar. Let this mixture stand in a very cold place, or in ice, for one hour or more, then add one bottle of champagne.

63. Oxford Punch.

We have been favored by an English gentleman with the following recipe for the concoction of punch as drunk by the students of the University of Oxford:

Rub the rinds of three fresh lemons with loaf-sugar till you have extracted a portion of the juice; cut the peel finely off two lemons more, and two sweet oranges. Use the juice of six lemons, and four sweet oranges. Add six glasses of calf's-foot jelly; let all be put into a large jug,

and stir well together. Pour in two quarts of water boiling hot, and set the jug upon the hob for twenty minutes. Strain the liquor through a fine sieve into a large bowl; pour in a bottle of capillaire,* half a pint of sherry, a pint of Cognac brandy, a pint of old Jamaica rum, and a quart of orange shrub; stir well as you pour in the spirit. If you find it requires more sweetness, add sugar to your taste.

64. Uncle Toby Punch.

(English.)

Take two large fresh lemons with rough skins, quite ripe, and some large lumps of double-refined sugar. Rub the sugar over the lemons till it has absorbed all the yellow part of the skins. Then put into the bowl these lumps, and as much more as the juice of the lemons may be supposed to require; for no certain weight can be mentioned, as the acidity of a lemon cannot be known till tried, and therefore this must be determined by the taste. Then squeeze the lemon juice upon the sugar; and, with a bruiser press the sugar and the juice particularly well together, for a great deal of the richness and fine flavor of the punch depends on this rubbing and mixing process being thoroughly performed. Then mix this up very well with

* 65. *Capillaire.*—Put a wine-glass of Curaçoa into a pint of clarified syrup, shake them well together, and pour it into the proper sized bottles. A tea-spoonful in a glass of fair water makes a pleasant *eau sucré.*

66. *Another recipe for making Capillaire.*—To one gallon of water add twenty-eight pounds of loaf-sugar; put both over the fire to simmer; when milk-warm add the whites of four or five eggs, well beaten; as these simmer with the syrup, skim it well; then pour it off, and flavor it with orange-flower water or bitter almonds, whichever you prefer.

boiling water (soft water is best) till the whole is rather cool. When this mixture (which is now called the sherbet) is to your taste, take brandy and rum in equal quantities, and put them to it, mixing the whole well together again. The quantity of liquor must be according to your taste; two good lemons are generally enough to make four quarts of punch, including a quart of liquor, with half a pound of sugar; but this depends much on taste, and on the strength of the spirit.

As the pulp is disagreeable to some persons, the sherbet may be strained before the liquor is put in. Some strain the lemon before they put it to the sugar, which is improper, as, when the pulp and sugar are well mixed together, it adds much to the richness of the punch.

When only rum is used, about half a pint of porter will soften the punch; and even when both rum and brandy are used, the porter gives a richness, and to some a very pleasant flavor.

67. Punch à la Romaine.

(For a party of fifteen.)

Take the juice of ten lemons and two sweet oranges, dissolve in it two pounds of powdered sugar, and add the thin rind of an orange, run this through a sieve, and stir in by degrees the whites of ten eggs, beaten into a froth. Put the bowl with the mixture into an ice pail, let it freeze a little, then stir briskly into it a bottle of wine and a bottle of rum. For another method of making this punch, see recipe No. 267, in the Appendix at the end of the book.

68. Tea Punch.

Make an infusion of the best green tea, an ounce to a

quart of boiling water; put before the fire a silver or other metal bowl, to become quite hot, and then put into it

½ pint of good brandy.
½ do. rum.
¼ lb. of lump-sugar.
The juice of a large lemon.

Set these a-light, and pour in the tea gradually, mixing it from time to time with a ladle; it will remain burning for some time, and is to be poured in that state into the glasses; in order to increase the flavor, a few lumps of the sugar should be rubbed over the lemon peel. This punch may be made in a china bowl, but in that case the flame goes off more rapidly.

69. West Indian Punch.

This punch is made the same as brandy punch, but to each glass add a clove or two of preserved ginger, and a little of the syrup.

70. Barbadoes Punch.

To each glass of brandy punch, add a table-spoonful of guava jelly.

71. Yorkshire Punch.

Rub off the rind of three lemons on pieces of sugar, put the sugar into a jug, and add to it the thin rind of one lemon and an orange, and the juice of four oranges and of ten lemons, with six glasses of dissolved calf's-foot jelly. Pour two quarts of water over the whole, mixing the materials well, then cover the jug, and keep it on a warm hearth for twenty minutes. Then strain the mixture, and add a pint of clarified syrup, half a pint each of rum and brandy, and a bottle of good orange or lemon shrub.

72. Apple Punch.

Lay in a china bowl slices of apples and lemons alternately, each layer being thickly strewed with powdered sugar. Pour over the fruit, when the bowl is half filled, a bottle of claret; cover, and let it stand six hours. Then pour it through a muslin bag, and send it up immediately.

73. Ale Punch.

A quart of mild ale, a glass of white wine, one of brandy, one of capillaire, the juice of a lemon, a roll of the peel pared thin, nutmeg grated on the top, and a bit of toasted bread.

74. Cider Punch.

On the thin rind of half a lemon pour half a pint of sherry; add a quarter of a pound of sugar, the juice of a lemon, a little grated nutmeg, and a bottle of cider; mix it well, and, if possible, place it in ice. Add, before sent in, a glass of brandy, and a few pieces of cucumber rind.

75. Nectar Punch.

Infuse the peel of fifteen lemons in a pint and a half of rum for forty-eight hours, add two quarts of cold water with three pints of rum, exclusive of the pint and a half, also the juice of the lemons, with two quarts of boiling-hot milk, and one grated nutmeg; pour the milk on the above, and let it stand twenty-four hours, covered close; add two pounds and a half of loaf-sugar; then strain it through a flannel bag till quite fine, and bottle it for use. It is fit to use as soon as bottled.

76. Orange Punch.

From a recipe in the "*Bordeaux Wine and Liquor Guide*."

The juice of 3 or 4 oranges.
The peel of 1 or 2 do.
¾ lb. lump-sugar.
3½ pints of boiling water.

Infuse half an hour, strain, add ½ pint of porter; ¾ to 1 pint each, rum and brandy (or either alone 1½ to 2 pints), and add more warm water and sugar, if desired weaker or sweeter. A liqueur glass of Curaçoa, noyau, or maraschino improves it. A good lemon punch may be made by substituting lemons instead of oranges.

77. Imperial Raspberry Whiskey Punch.

5 ounces of sweet almonds.
5 do bitter do

Infused in boiling water; then skim, and add 1¼ ounce of powdered cinnamon, ⅛ ounce of powdered cloves, and 5 ounces of plain syrup (see page 103); rub them fine; boil in 7 gallons of water for 5 minutes; strain; add when cool 2 gallons of whiskey and 1 gallon of raspberry syrup.

78. Kirschwasser Punch.

53⅓ pounds of white sugar.
3⅓ gallons of water.

Boil till the syrup will harden when cold; add 1⅔ gallons of lemon juice; stir till getting clear, then put it in a clean tub; add when cold 5 gallons of Kirschwasser; filter.

79. D'Orsay Punch.

The receipt for this is given in No. 273.

80. EGG NOGG.

Egg Nogg is a beverage of American origin, but it has a popularity that is cosmopolitan. At the South it is almost indispensable at Christmas time, and at the North it is a favorite at all seasons.

In Scotland they call Egg Nogg, "*auld man's milk.*"

81. Egg Nogg.

(Use large bar glass.)

1 table-spoonful of fine sugar, dissolved with
1 do. cold water, 1 egg.
1 wine-glass of Cognac brandy.
½ do. Santa Cruz rum.
⅓ tumblerful of milk.

Fill the tumbler ¼ full with shaved ice, shake the ingredients until they are *thoroughly mixed together*, and grate a little nutmeg on top. Every well ordered bar has a tin egg-nogg "shaker," which is a great aid in mixing this beverage.

82. Hot Egg Nogg

(Use large bar glass.)

This drink is very popular in California, and is made in precisely the same manner as the cold egg nogg above, except that you must use boiling water instead of ice.

83. Egg Nogg.

(For a party of forty.)

1 dozen eggs.
2 quarts of brandy.
1 pint of Santa Cruz rum.
2 gallons of milk.
1½ lbs. white sugar.

Separate the whites of the eggs from the yolks, beat them separately with an egg-beater until the yolks are well cut up, and the whites assume a light fleecy appearance. Mix all the ingredients (except the whites of the eggs) in a large punch bowl, then let the whites float on top, and ornament with colored sugars. Cool in a tub of ice, and serve.

84. Baltimore Egg Nogg.

(For a party of fifteen.)

Take the yellow of sixteen eggs and twelve table-spoonfuls of pulverized loaf-sugar, and beat them to the consistence of cream; to this add two-thirds of a nutmeg grated, and beat well together; then mix in half a pint of good brandy or Jamaica rum, and two wine-glasses of Madeira wine. Have ready the whites of the eggs, beaten to a stiff froth, and beat them into the above-described mixture. When this is all done, stir in six pints of good rich milk. There is no heat used.

Egg Nogg made in this manner is digestible, and will not cause headache. It makes an excellent drink for debilitated persons, and a nourishing diet for consumptives.

85. General Harrison's Egg Nogg.

(Use large bar glass.)

1 egg.
1½ teaspoonful of sugar.
2 or 3 small lumps of ice.
Fill the tumbler with cider, and shake well.

This is a splendid drink, and is very popular on the Mississippi river. It was General Harrison's favorite beverage.

86. Sherry Egg Nogg.

1 table-spoonful of white sugar.
1 egg.
2 wine-glasses of sherry.

Dissolve the sugar with a little water; break the yolk of the egg in a large glass; put in one-quarter tumblerful of broken ice; fill with milk, and shake up until the egg is thoroughly mixed with the other ingredients, then grate a little nutmeg on top, and quaff the nectar cup.

MINT JULEP.

87. JULEPS.

The julep is peculiarly an American beverage, and in the Southern states is more popular than any other. It was introduced into England by Captain Marryatt, where it is now quite a favorite. The gallant captain seems to have had a penchant for the nectareous drink, and published the recipe in his work on America. We give it in his own words: "I must descant a little upon the mint julep, as it is, with the thermometer at 100°, one of the most delightful and insinuating potations that ever was invented, and may be drunk with equal satisfaction when the thermometer is as low as 70°. There are many varieties, such as those composed of claret, Madeira, &c.; but the ingre-

dients of the real mint julep are as follows. I learned how to make them, and succeeded pretty well. Put into a tumbler about a dozen sprigs of the tender shoots of mint, upon them put a spoonful of white sugar, and equal proportions of peach and common brandy, so as to fill it up one-third, or perhaps a little less. Then take rasped or pounded ice, and fill up the tumbler. Epicures rub the lips of the tumbler with a piece of fresh pineapple, and the tumbler itself is very often incrusted outside with stalactites of ice. As the ice melts, you drink. I once overheard two ladies talking in the next room to me, and one of them said, 'Well, if I have a weakness for any one thing, it is for a mint julep!'—a very amiable weakness, and proving her good sense and good taste. They are, in fact, like the American ladies, irresistible."

88. Mint Julep.

(Use large bar glass.)

1 table-spoonful of white pulverized sugar.
2½ do. water, mix well with a spoon.

Take three or four sprigs of fresh mint, and press them well in the sugar and water, until the flavor of the mint is extracted; add one and a half wine-glass of Cognac brandy, and fill the glass with fine shaved ice, then draw out the sprigs of mint and insert them in the ice with the stems downward, so that the leaves will be above, in the shape of a bouquet; arrange berries, and small pieces of sliced orange on top in a tasty manner, dash with Jamaica rum, and sprinkle white sugar on top. Place a straw as represented in the cut, and you have a julep that is fit for an emperor.

89. Brandy Julep.

(Use large bar glass.)

The brandy julep is made with the same ingredients as the mint julep, omitting the fancy fixings.

90. Gin Julep.

(Use large bar glass.)

The gin julep is made with the same ingredients as the mint julep, omitting the fancy fixings.

91. Whiskey Julep.

(Use large bar glass.)

The whiskey julep is made the same as the mint julep, omitting all fruits and berries.

92. Pineapple Julep.

(For a party of five.)

Peel, slice, and cut up a ripe pineapple into a glass bowl, add the juice of two oranges, a gill of raspberry syrup, a gill of maraschino, a gill of old gin, a bottle of sparkling Moselle, and about a pound of pure ice in shaves; mix, ornament with berries in season, and serve in flat glasses.

93 THE SMASH.

This beverage is simply a julep on a small plan.

94. Brandy Smash.

(Use small bar glass.)

½ table-spoonful of white sugar,
1 do. water.
1 wine-glass of brandy.

Fill two-thirds full of shaved ice, use two sprigs of mint, the same as in the recipe for mint julep. Lay two small pieces of orange on top, and ornament with berries in season.

95. Gin Smash

(Use small bar glass.)

½ table-spoonful of white sugar.
1 do. water.
1 wine-glass of gin.

Fill two-thirds full of shaved ice, use two sprigs of mint, the same as in the recipe for mint julep. Lay two small pieces of orange on top, and ornament with berries in season.

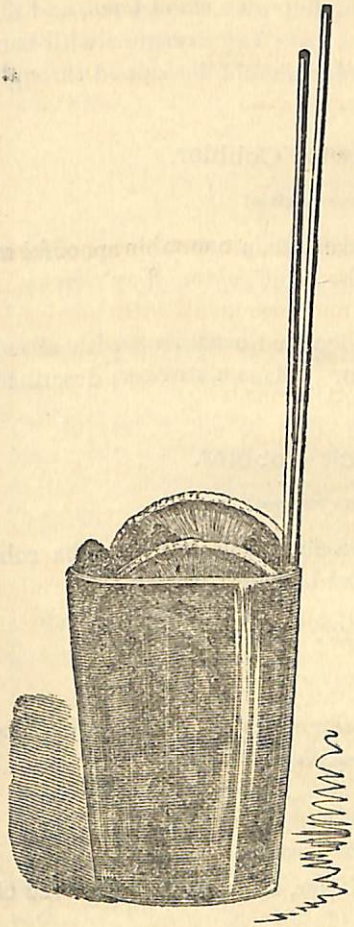
96. Whiskey Smash.

(Use small bar glass.)

½ table-spoonful of white sugar.
1 do. water.
1 wine-glass of whiskey.

Fill two-thirds full of shaved ice, and use two sprigs of mint, the same as in the recipe for mint julep.

97. THE COBBLER.



Like the julep, this delicious potation is an American invention, although it is now a favorite in all warm climates. The "cobbler" does not require much skill in compounding, but to make it acceptable to the eye, as well as to the palate, it is necessary to display some taste in ornamenting the glass after the beverage is made. We give an illustration showing how a cobbler should look when made to suit an epicure.

98. Sherry Cobbler.

(Use large bar glass.)

2 wine-glasses of sherry.
1 table-spoonful of sugar.
2 or 3 slices of orange.

Fill a tumbler with shaved ice, shake well, and ornament with berries in season. Place a straw as represented in the wood-cut.

99. Champagne Cobbler.

(One bottle of wine to four large bar glasses.)

1 table-spoonful of sugar.

1 piece each of orange and lemon peel.

Fill the tumbler one-third full with shaved ice, and fil balance with wine, ornament in a tasty manner with berries in season. This beverage should be sipped through a straw.

100. Catawba Cobbler.

(Use large bar glass.)

1 teaspoonful of sugar dissolved in one table-spoonful of water.

2 wineglasses of wine.

Fill tumbler with shaved ice, and ornament with sliced orange and berries in season. Place a straw as described in the sherry cobbler.

101. Hock Cobbler.

(Use large bar glass.)

This drink is made the same way as the Catawba cobbler, using Hock wine instead of Catawba.

102. Claret Cobbler.

(Use large bar glass.)

This drink is made the same way as the Catawba cobbler, using claret wine instead of Catawba.

103. Sauterne Cobbler.

(Use large bar glass.)

The same as Catawba cobbler, using Sauterne instead of Catawba.

104. Whiskey Cobbler.

(Use large bar glass.)

2 wine-glasses of whiskey.
1 tablespoonful of sugar.
2 or 3 slices of orange.
Fill tumbler with ice, and shake well. Imbibe through a straw.

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105. THE COCKTAIL & CRUSTA.

The "Cocktail" is a modern invention, and is generally used on fishing and other sporting parties, although some *patients* insist that it is good in the morning as a tonic. The "Crusta" is an improvement on the "Cocktail," and is said to have been invented by *Santina*, a celebrated Spanish caterer.

106. Bottle Cocktail.

To make a splendid bottle of brandy cocktail, use the following ingredients:

⅔ brandy.
⅓ water.
1 pony-glass of Bogart's bitters.
1 wine-glass of gum syrup.
½ pony-glass of Curaçoa.

The author has always used this recipe in compounding the above beverage for connoisseurs. Whiskey and gin cocktails, in bottles, may be made by using the above recipe, and substituting those liquors instead of brandy.

107. Brandy Cocktail.

(Use small bar glass.)

3 or 4 dashes of gum syrup.
2 do. bitters (Bogart's).
1 wine-glass of brandy.
1 or 2 dashes of Curaçoa.
Squeeze lemon peel; fill one-third full of ice, and stir with a spoon.

108. Fancy Brandy Cocktail.

(Use small bar glass.)

This drink is made the same as the brandy cocktail, except that it is strained in a fancy wine-glass, and a piece of lemon peel thrown on top, and the edge of the glass moistened with lemon.

109. Whiskey Cocktail.

(Use small bar glass.)

3 or 4 dashes of gum syrup.
2 do. bitters (Bogart's).
1 wine-glass of whiskey, and a piece of lemon peel.
Fill one-third full of fine ice; shake and strain in a fancy red wine-glass.

110. Champagne Cocktail.

(One bottle of wine to every six large glasses.)

(Per glass.)

½ teaspoonful of sugar.
1 or 2 dashes of bitters.
1 piece of lemon peel.
Fill tumbler one-third full of broken ice, and fill balance with wine. Shake well and serve.

111. Gin Cocktail.

(Use small bar glass.)

3 or 4 dashes of gum syrup.
2 do. bitters (Bogart's).
1 wine-glass of gin.
1 or 2 dashes of Curaçoa.
1 small piece lemon peel; fill one-third full of fine ice shake well, and strain in a glass.

112. Fancy Gin Cocktail.

(Use small bar glass.)

This drink is made the same as the gin cocktail, except that it is strained in a fancy wine-glass and a piece of lemon peel thrown on top, and the edge of the glass moistened with lemon.

113. Japanese Cocktail.

(Use small bar glass.)

1 table-spoonful of orgeat syrup.
½ teaspoonful of Bogart's bitters.
1 wine-glass of brandy.
1 or 2 pieces of lemon peel.
Fill the tumbler one-third with ice, and stir well with spoon.

114. Jersey Cocktail.

(Use small bar glass.)

1 teaspoonful of sugar.
2 dashes of bitters.
Fill tumbler with cider, and mix well, with lemon peel on top.

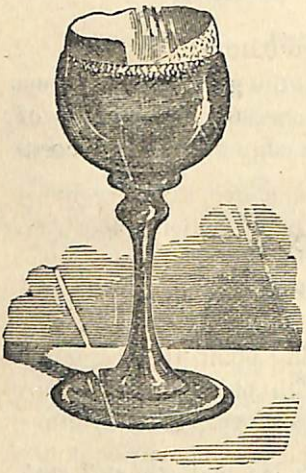
115. Soda Cocktail.

(Use large bar glass.)

The same as Jersey cocktail, using soda-water instead of cider

116. Brandy Crusta.

(Use small bar glass.)



BRANDY CRUSTA.

Crusta is made the same as a fancy cocktail, with a little lemon juice and a small lump of ice added. First, mix the ingredients in a small tumbler, then take a fancy red wine-glass, rub a sliced lemon around the rim of the same, and dip it in pulverized white sugar, so that the sugar will adhere to the edge of the glass. Pare half a lemon the same as you would an apple (all in one piece) so that the paring will fit in the wine-glass, as shown in the cut, and strain the crusta from the tumbler into it. Then smile.

117. Whiskey Crusta.

(Use small bar glass.)

The whiskey crusta is made the same as the brandy crusta, using whiskey instead of brandy.

118. Gin Crusta.

(Use small bar glass.)

Gin crusta is made like the brandy crusta, using gin instead of brandy.

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119. MULLS AND SANGAREES.

120. Mulled Wine without Eggs.

To every pint of wine allow:
1 small tumblerful of water.
Sugar and spice to taste.

In making preparations like the above, it is very difficult to give the exact proportions of ingredients like sugar and spice, as what quantity might suit one person would be to another quite distasteful. Boil the spice in the water until the flavor is extracted, then add the wine and sugar, and bring the whole to the boiling point, then serve with strips of crisp, dry toast, or with biscuits. The spices usually used for mulled wine are cloves, grated nutmeg, and cinnamon or mace. Any kind of wine may be mulled, but port or claret are those usually selected for the purpose; and the latter requires a large proportion of sugar. The vessel that the wine is boiled in must be delicately clean.

121. Mulled Wine with Eggs.

1 quart of wine.
1 pint of water.
1 table-spoonful of allspice, and nutmeg to taste; boil

them together a few minutes; beat up six eggs with sugar to your taste; pour the boiling wine *on the eggs*, stirring it all the time. Be careful not to *pour the eggs into the wine*, or they will curdle.

122. Mulled Wine.

(With the whites of eggs.)

Dissolve 1 lb. sugar in two pints of hot water, to which add two and a half pints of good sherry wine, and let the mixture be set upon the fire until it is almost ready to boil. Meantime beat up the whites of twelve eggs to a froth, and pour into them the hot mixture, stirring rapidly. Add a little nutmeg.

123. Mulled Wine.

(In verse.)

"First, my dear madam, you must take
Nine eggs, which carefully you'll break—
Into a bowl you'll drop the white,
The yolks into another by it.
Let Betsy beat the whites with switch,
Till they appear quite frothed and rich—
Another hand the yolks must beat
With sugar, which will make them sweet;
Three or four spoonfuls may be'll do,
Though some, perhaps, would take but two.
Into a skillet next you'll pour
A bottle of good wine, or more—
Put half a pint of water, too,
Or it may prove too strong for you;
And while the eggs (by two) are beating,
The wine and water may be heating;
But, when it comes to boiling heat,

The yolks and whites together beat
With half a pint of water more—
Mixing them well, then gently pour
Into the skillet with the wine,
And stir it briskly all the time.
Then pour it off into a pitcher;
Grate nutmeg in to make it richer.
Then drink it hot, for he's a fool,
Who lets such precious liquor cool."

124. Mulled Claret.

(A la Lord Saltown.)

For this recipe see No. 191.

125. Port Wine Sangaree

(Use small bar glass.)

1½ wine-glass of port wine.
1 teaspoonful of sugar.
Fill tumbler two-thirds with ice.
Shake well and grate nutmeg on top.

126. Sherry Sangaree.

(Use small bar glass.)

1 wine-glass of sherry.
1 teaspoonful of fine sugar.
Fill tumbler one-third with ice, and grate nutmeg on to

127. Brandy Sangaree.

(Use small bar glass.)

The brandy sangaree is made with the same ingredients as the brandy toddy (see No. 133), omitting the nutmeg. Fill two-thirds full of ice, and dash about a teaspoonful of port wine, so that it will float on top.

128. Gin Sangaree.

(Use small bar glass.)

The gin sangaree is made with the same ingredients as he gin toddy (see No. 134), omitting the nutmeg. Fill wo-thirds full of ice, and dash about a teaspoonful of port wine, so that it will float on the top.

129. Ale Sangaree.

(Use large bar glass.)

1 teaspoonful of sugar, dissolved in a tablespoonful of water.

Fill the tumbler with ale, and grate nutmeg on top.

130. Porter Sangaree.

(Use large bar glass.)

This beverage is made the same as an ale sangaree, and is sometimes called porteree.

131. TODDIES AND SLINGS.

132. Apple Toddy.

(Use small bar glass.)

1 table-spoonful of fine white sugar.
1 wine-glass of cider brandy.
½ of a baked apple.
Fill the glass two-thirds full of boiling water, and grate a little nutmeg on top.

133. Brandy Toddy.

(Use small bar glass.)

1 teaspoonful of sugar.
½ wine-glass of water.
1 do. brandy.
1 small lump of ice.
Stir with a spoon.
For hot brandy toddy omit the ice, and use boiling water.

134. Whiskey Toddy.

(Use small bar glass.)

1 teaspoonful of sugar.
½ wine-glass of water.
1 do. whiskey.
1 small lump of ice.
Stir with a spoon.

135. Gin Toddy

(Use small bar glass.)

1 teaspoonful of sugar.
½ wine-glass of water.
1 do. gin.
1 small lump of ice.
Stir with a spoon.

136. Brandy Sling.

(Use small bar glass.)

The brandy sling is made with the same ingredients as the brandy toddy, except you grate a little nutmeg on top.

137. Hot Whiskey Sling.

(Use small bar glass.)

1 wine-glass of whiskey.
Fill tumbler one-third full with boiling water, and grate nutmeg on top.

138. Gin Sling.

(Use small bar glass.)

The gin sling is made with the same ingredients as the gin toddy, except you grate a little nutmeg on top.

139. FIXES AND SOURS.

140. Brandy Fix.

(Use small bar glass.)

1 table-spoonful of sugar. ½ a wine-glass of water.
¼ of a lemon. 1 do. brandy.
Fill a tumbler two-thirds full of shaved ice. Stir with a spoon, and dress the top with fruit in season.*

141. Gin Fix.

(Use small bar glass.)

1 table-spoonful of sugar. ½ a wine-glass of water.
¼ of a lemon. 1 do. gin.
Fill two-thirds full of shaved ice. Stir with a spoon, and ornament the top with fruits in season.

142. Brandy Sour.

(Use small bar glass.)

The brandy sour is made with the same ingredients as the brandy fix, omitting all fruits except a small piece of lemon, the juice of which must be pressed in the glass.

143. Gin Sour.

(Use small bar glass.)

The gin sour is made with the same ingredients as the gin fix, omitting all fruits, except a small piece of lemon, the juice of which must be pressed in the glass.†

* The Santa Cruz fix is made by substituting Santa Cruz rum instead of brandy.

† The Santa Cruz sour is made by substituting Santa Cruz rum instead of gin. In making fixes and sours be careful and put the lemon skin in the glass.

144. FLIP, NEGUS AND SHRUB.

145. Rum Flip.

—Which Dibdin has immortalized as the favorite beverage of sailors (although we believe they seldom indulge in it) —is made by adding a gill of rum to the beer, or substituting rum and water, when malt liquor cannot be procured. The essential in "flips" of all sorts is, to produce the smoothness by repeated pouring back and forward between two vessels, and beating up the eggs well in the first instance; the sweetening and spices according to taste.

146. Rum Flip.

(Another method.)

Keep grated ginger and nutmeg with a little fine dried lemon peel, rubbed together in a mortar.

To make a quart of flip:—Put the ale on the fire to warm, and beat up three or four eggs with four ounces of moist sugar, a teaspoonful of grated nutmeg or ginger, and a gill of good old rum or brandy. When the ale is near to boil, put it into one pitcher, and the rum and eggs, &c., into another; turn it from one pitcher to another till it is as smooth as cream.

147. Ale Flip.

Put on the fire in a saucepan one quart of ale, and let it boil; have ready the whites of two eggs and the yolks of four, well beaten up separately; add them by degrees

to four table-spoonfuls of moist sugar, and half a nutmeg grated. When all are well mixed, pour on the boiling ale by degrees, beating up the mixture continually; then pour it rapidly backward and forward from one jug to another, keeping one jug raised high above the other, till the flip is smooth and finely frothed. This is a good remedy to take at the commencement of a cold.

148. Egg Flip.

Put a quart of ale in a tinned saucepan on the fire to boil; in the mean time, beat up the yolks of four, with the whites of two eggs, adding four table-spoonfuls of brown sugar and a little nutmeg; pour on the ale by degrees, beating up, so as to prevent the mixture from curdling; then pour back and forward repeatedly from vessel to vessel, raising the hand to as great a height as possible—which process produces the smoothness and frothing essential to the good quality of the flip. This is excellent for a cold, and, from its fleecy appearance, is sometimes designated "a yard of flannel."

149. Egg Flip.

(Another method.)

Beat up, in a jug, four new-laid eggs, omitting two of the whites; add half a dozen large lumps of sugar, and rub these well in the eggs, pour in boiling water, about half a pint at a time, and when the jug is nearly full, throw in two tumblers of Cognac brandy, and one of old Jamaica rum.

150. Brandy Flip.

(Use small bar glass.)

1 teaspoonful of sugar.
1 wine-glass of brandy.
Fill the tumbler one-third full of hot water, mix, and place toasted cracker on top, and grate nutmeg over it.

151. Port Wine Negus.

To every pint of port wine allow:
1 quart of boiling water.
¼ lb. of loaf-sugar.
1 lemon.
Grated nutmeg to taste.

Put the wine into a jug, rub some lumps of sugar (equal to ¼ lb.) on the lemon rind until all the yellow part of the skin is absorbed, then squeeze the juice and strain it. Add the sugar and lemon-juice to the port wine, with the grated nutmeg; pour over it the boiling water, cover the jug, and when the beverage has cooled a little, it will be fit for use. Negus may also be made of sherry, or any other sweet wine, but it is more usually made of port. This beverage derives its name from Colonel Negus, who is said to have invented it.

152. Port Wine Negus.

(Use small bar glass.)

1 wine-glass of port wine.
1 teaspoonful of sugar.
Fill tumbler one-third full with hot water.

153. Soda Negus.

A most refreshing and elegant beverage, particularly for those who do not take punch or grog after supper, is thus made:

Put half a pint of port wine, with four lumps of sugar, three cloves, and enough grated nutmeg to cover a shilling into a saucepan; warm it well, but do not suffer it to boil; pour it into a bowl or jug, and upon the warm wine decant a bottle of soda-water. You will have an effervescing and delicious negus by this means.

154. Cherry Shrub.

Pick ripe acid cherries from the stem, put them in an earthen pot; place that in an iron pot of water; boil till the juice is extracted; strain it through a cloth thick enough to retain the pulp, and sweeten it to your taste. When perfectly clear, bottle it, sealing the cork. By first putting a gill of brandy into each bottle, it will keep through the summer. It is delicious mixed with water. Irish or Monongahela whiskey will answer instead of the brandy, though not as good.

155. White Currant Shrub.

Strip the fruit, and prepare in a jar, as for jelly; strain the juice, of which put two quarts to one gallon of rum, and two pounds of lump-sugar; strain through a jelly-bag.

156. Currant Shrub.

1 lb. of sugar.

1 pint of strained currant juice.

Boil it gently eight or ten minutes, skimming it well; take it off, and when lukewarm, add half a gill of brandy to every pint of shrub. Bottle tight.

157. Raspberry Shrub.

1 quart of vinegar.

3 quarts of ripe raspberries.

After standing a day, strain it, adding to each pint a pound of sugar, and skim it clear, while boiling about half an hour. Put a wine-glass of brandy to each pint of the shrub, when cool. Two spoonfuls of this mixed with a tumbler of water, is an excellent drink in warm weather, and in fevers.

158. Brandy Shrub.

To the thin rinds of two lemons, and the juice of five, add two quarts of brandy; cover it for three days, then add a quart of sherry and two pounds of loaf-sugar, run it through a jelly-bag, and bottle it.

159. Rum Shrub.

Put three pints of orange juice, and one pound of loaf-sugar to a gallon of rum. Put all into a cask, and leave it for six weeks, when it will be ready for use.

160. English Rum Shrub.

To three gallons of best Jamaica rum, add a quart of orange juice, a pint of lemon juice, with the peels of the latter fruit cut very thin, and six pounds of powdered white sugar.

Let these be covered close, and remain so all night; next day boil three pints of fresh milk, and let it get cold; then pour it on the spirit and juice, mix them well, and let it stand for an hour. Filter it through a flannel bag lined with blotting-paper, into bottles; cork down as soon as each is filled.

161. FANCY DRINKS

The following miscellaneous collection of fancy beverages, embraces a number of French, Spanish, English, Russian, Italian, German, and American recipes.

162. Santina's Pousse Cafe.

(Use small wine-glass.)

This delicious drink is from a recipe by SANTINA, proprietor of "*Santina's Saloon*," a celebrate Spanish Café in New Orleans.

⅓ brandy (Cognac).
⅓ maraschino.
⅓ Curaçoa.
Mix well.

163. Parisian Pousse Cafe.

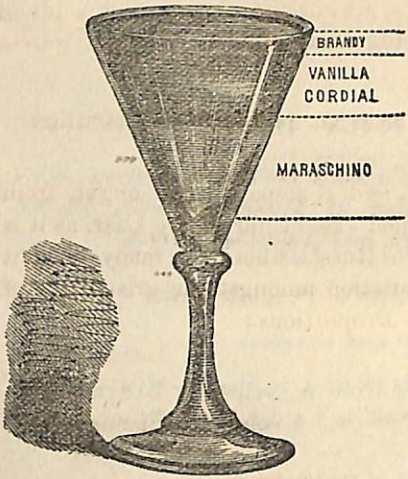
(Use small wine-glass.)

⅖ Curaçoa.
⅖ Kirschwasser.
⅕ Chartreuse.
This is a celebrated Parisian drink.

164. Faivre's Pousse Cafe.

(Use small wine-glass.)

⅓ Parisian pousse café (as above).
⅓ Kirschwasser.
⅓ Curaçoa.
This celebrated drink is from the recipe of M. FAIVRE, a popular proprietor of a "*French Saloon*" in New York.



POUSSE L'AMOUR.

165.

Pousse l'Amour.

This delightful French drink is described in the above engraving. To mix it fill a small wine-glass half full of maraschino, then put in the pure yolk of an egg, surround the yolk with vanilla cordial, and dash the top with Cognac brandy.

166. Brandy Champerelle.

(Use small wine-glass.)

½ brandy.
½ Bogart's bitters.
½ Curaçoa.
This is a delicious French café drink.

167. Brandy Scaffa.

(Use wine-glass.)

½ brandy.
½ maraschino.
2 dashes of bitters.

168 Sleeper.

To a gill of old rum add one ounce of sugar, two yolks of eggs, and the juice of half a lemon; boil half a pint

of water with six cloves, six coriander-seeds, and a bit of cinnamon; whisk all together, and strain them into a tumbler.

169. Claret and Champagne Cup, à la Brunow.

(For a party of twenty.)

The following claret and champagne cup ought, from its excellence, to be called the nectar of the Czar, as it is so highly appreciated in Russia, where for many years it has enjoyed a high reputation amongst the aristocracy of the Muscovite empire. Proportions:

3 bottles of claret.
⅔ pint of Curaçoa.
1 do. sherry.
½ do. brandy.
2 wine-glasses* ratafia of raspberries.
3 oranges and 1 lemon, cut in slices.

Some sprigs of green balm, and of borage, a small piece of rind of cucumber.

2 bottles of German Seltzer-water.
3 do. soda-water.

Stir this together, and sweeten with capillaire or pounded sugar, until it ferments; let it stand one hour, strain it, and ice it well; it is then fit for use. Serve in small glasses.

The same for champagne cup: champagne instead of claret; noyau instead of ratafia.

This quantity is for an evening party of twenty persons. For a smaller number reduce the proportions.

* 170. *Ratafias* Every liqueur made by infusions is called *ratifia*: that is, when the spirit is made to imbibe thoroughly the aromatic flavor and color of the fruit steeped in it: when this has taken place, the liqueur is drawn off, and sugar added to it; it is then filtered and bottled.

171. Balaklava Nectar. (By Soyer.)

(For a party of fifteen.)

Thinly peel the rind of half a lemon, shred it fine, and put it in a punch-bowl; add two table-spoonfuls of crushed sugar, and the juice of two lemons, the half of a small cucumber sliced thin, with the peel on; toss it up several times, then add 2 bottles of soda-water, 2 of claret, 1 of champagne, stir well together, and serve.

172. Crimean Cup, à la Marmora.

(From a recipe by the celebrated Soyer.)

(For a party of thirty.)

1 quart of syrup of orgeat.
1 pint of Cognac brandy.
½ do. maraschino.
½ do. Jamaica rum.
2 bottles of champagne.
2 do. soda-water.
6 ounces of sugar.
4 middling-sized lemons.

Thinly peel the lemons, and place the rind in a bowl with the sugar, macerate them well for a minute or two, in order to extract the flavor from the lemon. Next squeeze the juice of the lemons upon this, add two bottles of soda-water, and stir well till the sugar is dissolved, pour in the syrup of orgeat, and whip the mixture well with an egg-whisk, in order to whiten the composition. Then add the brandy, rum and maraschino, strain the whole into the punch-bowl, and just before serving add the champagne, which should be well iced. While adding the champagne, stir well with the ladle; this will render the cup creamy and mellow.

Half the quantity given here, or even less, may be made; this recipe being for a party of thirty.

173. Crimean Cup, à la Wyndham.

(For a party of five.)

Thinly peel the rind of half an orange, put it into a bowl, with a table-spoonful of crushed sugar, and macerate with the ladle for a minute; then add one large wine-glass of maraschino, half one of Cognac, half one of Curaçoa. Mix well together, pour in two bottles of soda-water, and one of champagne, during which time work it up and down with the punch-ladle, and it is ready.

Half a pound of pure ice is a great improvement.

174. Tom and Jerry.

(Use punch-bowl for the mixture.)

5 lbs. sugar.
12 eggs.
½ small glass of Jamaica rum.
1½ teaspoonful of ground cinnamon.
½ do. do. cloves.
½ do. do allspice.

Beat the whites of the eggs to a stiff froth, and the yolks until they are as thin as water, then mix together and add the spice and rum, thicken with sugar until the mixture attains the consistence of a light batter.

To deal out Tom and Jerry to customers:

Take a small bar glass, and to one table-spoonful of the above mixture, add one wine-glass of brandy, and fill the glass with boiling water, grate a little nutmeg or top.

Adepts at the bar, in serving Tom and Jerry, sometimes adopt a mixture of ½ brandy, ¼ Jamaica rum, and ¼ Santa Cruz rum, instead of brandy plain. This compound is

usually mixed and kept in a bottle, and a wine-glassful is used to each tumbler of Tom and Jerry.

N. B.—A tea-spoonful of cream of tartar, or about as much carbonate of soda as you can get on a dime, will prevent the sugar from settling to the bottom of the mixture

This drink is sometimes called Copenhagen, and sometimes *Jerry Thomas.*

175. White Tiger's Milk.

(From recipe in the possession of Thomas Dunn English, Esq.)

½ gill apple-jack.
½ do. peach brandy.
½ teaspoonful of aromatic tincture.*
Sweeten with white sugar to taste.
The white of an egg beaten to a stiff foam.
1 quart of pure milk.

Pour in the mixed liquors to the milk, stirring all the white till all is well mixed, then sprinkle with nutmeg.

The above recipe is sufficient to make a full quart of "white tiger's milk;" if more is wanted, you can increase the above proportions. If you want to prepare this beverage for a party of twenty, use one gallon of milk to one pint of apple-jack, &c.

176. White Lion.

(Use small bar glass.)

1½ teaspoonful of pulverized white sugar.
out juice and put rind in glass).

Mix well, ornament with berries in season, and cool with shaved ice.

177. Locomotive

Put two yolks of eggs into a goblet with an ounce of honey, a little essence of cloves, and a liqueur-glass of Curaçoa; add a pint of high Burgundy made hot, whisk well together, and serve hot in glasses.

178. Bishop.

(A la Prusse.)

A favorite beverage, made with claret or port. It is prepared as follows: roast four good-sized bitter oranges till they are of a pale-brown color, lay them in a tureen, and put over them half a pound of pounded loaf-sugar, and three glasses of claret; place the cover on the tureen and let it stand till the next day. When required for use, put the tureen into a pan of boiling water, press the oranges with a spoon, and run the juice through a sieve; then boil the remainder of the bottle of claret, taking care that it does not burn; add it to the strained juice, and serve it warm in glasses. Port wine will answer the purpose as well as claret. "Bishop" is sometimes made with the above materials, substituting lemons instead of oranges, but this is not often done when claret is used.

179. Bishop.

(Another recipe.)

Stick an orange full of cloves, and roast it before a fire. When brown enough, cut it in quarters, and pour over it a quart of hot port wine, add sugar to the taste, let the mixture simmer for half an hour.

180. Archbishop.

The same as Bishop, substituting claret for the port.

181. Cardinal.

Same as above, substituting champagne for claret.

182. Pope.

Same as above, substituting Burgundy for champagne.

183. A Bishop.

(Protestant.)

4 table-spoons of white sugar.
2 tumblers of water.
1 lemon, in slices.
1 bottle of claret.
4 table-spoons of Santa Cruz or Jamaica.
Ice.

184. Knickerbocker.

(Use small bar glass.)

½ a lime, or lemon, squeeze out the juice, and put rind and juice in the glass.
2 teaspoonfuls of raspberry syrup.
1 wine-glass Santa Cruz rum.
½ teaspoonful of Curaçoa.

Cool with shaved ice; shake up well, and ornament with berries in season. If this is not sweet enough, put in a little more raspberry syrup.

185. Rumfustian.

This is the singular name bestowed upon a drink very much in vogue with English sportsmen, after their return from a day's shooting, and is concocted thus:

The yolks of a dozen eggs are well whisked up, and put into a quart of strong beer; to this is added a pint of gin; a bottle of sherry is put into a saucepan, with a stick of cinnamon, a nutmeg grated, a dozen large lumps of sugar, and the rind of a lemon peeled very thin; when the wine boils, it is poured upon the gin and beer, and the whole drunk hot.

186. Claret Cup.

To a bottle of thin claret add half a pint of cold water, a table-spoonful of finely powdered sugar, and a teaspoonful of cinnamon, cloves, and allspice, finely powdered and mixed together. Mix all well together, then add half the thin rind of a small lemon. This is a delicious summer beverage for evening parties. See No. 191.

187. Porter Cup.

Mix in a tankard or covered jug a bottle of porter, and an equal quantity of table-ale; pour in a glass of brandy, a dessert-spoonful of syrup of ginger, add three or four lumps of sugar, and half a nutmeg grated; cover it down, and expose it to the cold for half an hour; just before sending it to table, stir in a teaspoonful of carbonate of soda. Add the fresh-cut rind of a cucumber.

188. English Curaçoa.

Cut away the peel of oranges very thin, until you have obtained half a dozen ounces of it; put these into a quart bottle, and then pour in a pint of genuine whiskey. Cork the bottle down tightly, and let the rind remain infused for ten or twelve days, giving the bottle a good shake as often as you have an opportunity for so doing; at the end of this period, take out the orange peel, and fill the bottle

with clarified syrup, shake it well with the spirit, and let it remain for three days. Pour a teacupful of the liqueur into a mortar, and beat up a drachm of powdered alum, and an equal quantity of carbonate of potash ; pour this, when well mixed, into the bottle, shake it well, and in a week you will find the Curaçoa perfectly transparent, and equal in flavor to that imported from Malines, or any other place in the universe.

189. Italian Lemonade.

Pare and press two dozen lemons ; pour the juice on the peels, and let it remain on them all night ; in the morning add two pounds of loaf-sugar, a quart of good sherry, and three quarts of boiling water. Mix well, add a quart of boiling milk, and strain it through a jelly-bag till clear.

190. Quince Liqueur.

2 quarts of quince juice.
4 do. Cognac brandy.
2½ lbs. of white sugar.
12 ounces of bitter almonds, *bruised.*
1 lb. of coriander-seeds.
36 cloves.

Grate a sufficient number of quinces to make 2 quarts of juice, and squeeze them through a jelly-bag. Mix the ingredients all together, and put them in a demijohn, and shake them well every day for ten days. Then strain the liquid through a jelly-bag till it is perfectly clear, and bottle for use. This is a delightful liqueur, and can be relied upon, as it is from a recipe in the possession of a lady who is famous for concocting delicious potations.

191. Claret Cup, or Mulled Claret.

(A la Lord Saltoun.)

Peel one lemon fine, add to it some white pounded sugar; pour over one glass of sherry, then add a bottle of claret (*vin ordinaire*, the best), and sugar to taste; add a sprig of verbena, one bottle of soda-water, and nutmeg, if you like it. For cup, strain and ice it well. For mull heat it and serve it hot.

192. Bottled Velvet.

(A la Sir John Bayley.)

A bottle of Moselle, half a pint of sherry, the peel of a lemon, not too much, so as to have the flavor predominate; two table-spoonfuls of sugar; add a sprig of verbena; all must be well mixed, and then strained and iced

193. Champagne, Hock or Chablis Cup.

(A la Goodriche.)

Dissolve four or five lumps of sugar in a quarter of a pint of boiling water, with a little very thin lemon peel; let it stand a quarter of an hour; add one bottle of the above wines, and a sprig of verbena, a small glass of sherry; half a pint of water. Mix well, and let stand half an hour; strain, and ice it well.

194. Cider Nectar.

(A la Harold Littledale.)

1 quart of cider.
1 bottle of soda-water.
1 glass of sherry.
1 small glass of brandy.

Juice of half a lemon, peel of quarter of a lemon; sugar and nutmeg to taste; a sprig of verbena. Flavor it to taste with extract of pineapple. Strain, and ice it all well. This is a delicious beverage, and only requires to be tasted to be appreciated.

195. Badminton.

Peel half of a middle-sized cucumber, and put it into a silver cup, with four ounces of powdered sugar, a little nutmeg, and a bottle of claret. When the sugar is thoroughly dissolved, pour in a bottle of soda-water, and it is fit for use.

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196. MISCELLANEOUS DRINKS.

197. Blue Blazer.

(Use two large silver-plated mugs, with handles.)

1 wine-glass of Scotch whiskey.
1 do. boiling water.

Put the whiskey and the boiling water in one mug, ignite the liquid with fire, and while blazing mix both ingredients by pouring them four or five times from one mug to the other, as represented in the cut. If well done this will have the appearance of a continued stream of liquid fire.

Sweeten with one teaspoonful of pulverized white sugar, and serve in a small bar tumbler, with a piece of lemon peel.

The "blue blazer"

BLUE BLAZER.

classic name, but it tastes better to the palate than it sounds to the ear. A beholder gazing for the first time upon an experienced artist, compounding this beverage, would naturally come to the conclusion that it was a nectar for Pluto rather than Bacchus. The novice in mixing this beverage should be careful not to scald himself. To become proficient in throwing the liquid from one mug to the other, it will be necessary to practise for some time with cold water.

198. "Jerry Thomas'" own Decanter Bitters.

¼ lb. of raisins.
2 ounces of cinnamon.
1 do snake-root.

1 lemon and 1 orange cut in slices.
1 ounce of cloves.
1 do. allspice.
Fill decanter with Santa Cruz rum.
Bottle and serve out in pony glasses.
As fast as the bitters is used fill up again with rum

199. Burnt Brandy and Peach.

(Use small bar glass.)

This drink is very popular in the Southern States, where it is sometimes used as a cure for diarrhœa.

1 wine-glass of Cognac
½ table-spoon of white sugar } burnt in a saucer or plate.
2 or 3 slices of dried peaches.

Place the dried fruit in a glass and pour the liquid over them.

200. Black Stripe.

(Use small bar glass.)

1 wine-glass of Santa Cruz rum.
1 table-spoonful of molasses.

This drink can either be made in summer or winter: if in the former season, mix in 1 table-spoonful of water, and cool with shaved ice; if in the latter, fill up the tumbler with boiling water. Grate a little nutmeg on top.

201. Peach and Honey.

(Use small bar glass.)

1 table-spoonful of honey.
1 wine-glass of peach brandy.
Stir with a spoon.

202. Gin and Pine.

(Use wine-glass.)

Split a piece of the heart of a green pine log into fine splints, about the size of a cedar lead-pencil, take 2 ounces of the same and put into a quart decanter, and fill the decanter with gin.

Let the pine soak for two hours, and the gin will be ready to serve.

203. Gin and Tansy.

(Use wine-glass.)

Fill a quart decanter $\frac{1}{3}$ full of tansy, and pour in gin to fill up the balance $\frac{1}{3}$ tansy to $\frac{2}{3}$ gin. Serve to customers in a wine-glass.

204. Gin and Wormwood.

(Use small bar glass.)

Put three or four sprigs of wormwood into a quart decanter, and fill up with gin.

The above three drinks are not much used except in small country villages.

205. Scotch Whiskey Skin.

(Use small bar glass.)

1 wine-glass of Scotch whiskey.
1 piece of lemon peel.
Fill the tumbler one-half full with boiling water.

206. Columbia Skin.

(Use small bar glass.)

This is a Boston drink, and is made the same as a whiskey skin.

207. Hot Spiced Rum.

(Use small bar glass.)

1 teaspoonful of sugar.
1 wine-glass of Jamaica rum.
1 teaspoonful of mixed spices, (allspice and cloves.)
1 piece of butter as large as half of a chestnut
Fill tumbler with hot water.

208. Hot Rum.

(Use small bar glass.)

This drink is made the same as the hot spiced rum, omitting the spices, and grating a little nutmeg on top.

209. Stone Fence.

(Use large bar glass.)

1 wine-glass of whiskey (Bourbon).
2 or 3 small lumps of ice.
Fill up the glass with sweet cider.

210. Absinthe.

(Use small bar glass.)

1 wine-glass of absinthe.
Pour water, drop by drop, until the glass is full Never use a spoon.

211. Rhine Wine and Seltzer-Water.

(Use large bar glass.)

Fill large bar glass half full with Rhine wine, and fill balance with Seltzer-water. This is a German drink, and is not very likely to be called for at an American bar.

212. "Arf and Arf."

(Use large bar glass.)

In London this drink is made by mixing half porter and half ale, in America it is made by mixing half new and half old ale.

213. Brandy Straight.

(Use small bar glass.)

In serving this drink you simply put a piece of ice in a tumbler, and hand to your customer, with the bottle of brandy. This is very safe for a steady drink, but though a *straight* beverage, it is often used on a *bender*.

214. Gin Straight.

(Use small bar glass.)

Same as brandy straight, substituting gin for brandy.

215. Pony Brandy.

(Use pony-glass.)

Fill the pony-glass with (Sasarac) best brandy, and hand it to your customer.

216. Brandy and Soda.

(Sometimes called Stone Wall.)

(Use large bar glass.)

1 wine-glass of Cognac brandy.
⅓ glass of fine ice.
Fill up with plain soda.

217. Brandy and Gum.

(Use small bar glass.)

Same as brandy straight, with one dash of gum syrup.

218. Sherry and Egg.

(Use small bar glass.)

1 Egg.
1 wine-glass of sherry.

219. Sherry and Bitters.

1 dash of bitters.
1 wine-glass of sherry.

220. Sherry and Ice.

(Use small bar glass.)

Put two lumps of ice in a glass, and fill with wine.

221. TEMPERANCE DRINKS.

222. Lemonade.

(Use large bar glass.)

The juice of half a lemon.
1½ table-spoonful of sugar.
2 or three pieces of orange.
1 table-spoonful of raspberry or strawberry syrup.
Fill the tumbler one-half full with shaved ice, the balance with water; dash with port wine, and ornament with fruits in season.

223. Plain Lemonade.

(From a recipe by the celebrated Soyer.)

Cut in very thin slices 3 lemons, put them in a basin, add half a pound of sugar, either white or brown; bruise all together, add a gallon of water, and stir well. It is then ready.

224. Lemonade.

(Fine for parties.)

The rind of 2 lemons.
Juice of 3 large do.
½ lb. of loaf-sugar.
1 quart of boiling water.
Rub some of the sugar, in lumps, on two of the lemons

until they have imbibed all the oil from them, and put it with the remainder of the sugar into a jug; add the lemon juice (but no pips), and pour over the whole a quart of boiling water. When the sugar is dissolved, strain the lemonade through a piece of muslin, and, when cool, it will be ready for use.

The lemonade will be much improved by having the white of an egg beaten up with it; a little sherry mixed with it also makes this beverage much nicer.

225. Orangeade.

This agreeable beverage is made the same way as lemonade, substituting oranges for lemons.

226. Orgeat Lemonade.

(Use large bar glass.)

½ wine-glass of orgeat syrup.

The juice of half of a lemon.

Fill the tumbler one-third full of ice, and balance with water. Shake well, and ornament with berries in season.

227. Ginger Lemonade.

Boil twelve pounds and a half of lump-sugar for twenty minutes in ten gallons of water; clear it with the whites of six eggs. Bruise half a pound of common ginger, boil with the liquor, and then pour it upon ten lemons pared. When quite cold, put it in a cask, with two table-spoonfuls of yeast, the lemons sliced, and half an ounce of isinglass. Bung up the cask the next day; it will be ready in two weeks.

228 Soda Nectar.

(Use large tumbler.)

Juice of 1 lemon.
¾ tumblerful of water.
Powdered white sugar to taste.
½ small teaspoonful of carbonate of soda.

Strain the juice of the lemon, and add it to the water, with sufficient white sugar to sweeten the whole nicely. When well mixed, put in the soda, stir well, and drink while the mixture is in an effervescing state.

229. Drink for the Dog Days.

A bottle of soda-water poured into a large goblet, in which a lemon ice has been placed, forms a deliciously cool and refreshing drink; but should be taken with some care, and positively avoided whilst you are very hot.

230. Sherbet.

Eight ounces of carbonate of soda, six ounces of tartaric acid, two pounds of loaf-sugar (finely powdered), three drachms of essence of lemon. Let the powders be *very dry*. Mix them intimately, and keep them for use in a wide-mouthed bottle, closely corked. Put two good-sized teaspoonfuls into a tumbler; pour in half a pint of cold water, stir briskly, and drink off.

231. Lemonade Powders

One pound of finely-powdered loaf-sugar, one ounce of tartaric or citric acid, and twenty drops of essence of lemon. Mix, and keep very dry. Two or three teaspoonfuls of this stirred briskly in a tumbler of water will make a very pleasant glass of lemonade If effervescent lemon-

ade be desired, one ounce of carbonate of soda must be added to the above.

232. Draught Lemonade, or Lemon Sherbet.

Four lemons sliced, four ounces of lump-sugar, one quart of boiling water. Very fine. A cheaper drink may be made thus :—One ounce of cream of tartar, one ounce of tartaric or citric acid, the juice and peel of two lemons, and half a pound, or more, of loaf-sugar. The *sweetening* must be regulated according to taste.

233. Imperial Drink for Families.

Two ounces of cream of tartar, the juice and peel of two or three lemons, and half a pound of coarse sugar. Put these into a gallon pitcher, and pour on boiling water. When cool, it will be fit for use.

234. Nectar.

One drachm of citric acid, one scruple of bicarbonate of potash, one ounce of white sugar, powdered. Fill a soda-water bottle nearly full of water, drop in the potash and sugar, and lastly the citric acid. Cork the bottle up *immediately*, and shake. As soon as the crystals are dissolved, the nectar is fit for use. It may be colored with a small portion of cochineal.

235. Raspberry, Strawberry, Currant, or Orange Effervescing Draughts.

Take one quart of the juice of either of the above fruits, filter it, and boil it into a syrup, with one pound of powdered loaf-sugar. To this add one ounce and a half of tartaric acid. When cold put it into a bottle, and keep it well corked. When required for use, fill a half-pint tum

bler three parts full of water, and add two table-spoonfuls of the syrup. Then stir in briskly a small teaspoonful of carbonate of soda, and a very delicious drink will be formed. The color may be improved by adding a very small portion of cochineal to the syrup at the time of boiling.

236. Ginger Wine.

Put twelve pounds of loaf-sugar and six ounces of powdered ginger into six gallons of water; let it boil for an hour, then beat up the whites of half a dozen eggs with a whisk, and mix them well with the liquor. When quite cold put it into a barrel, with six lemons cut into slices, and a cupful of yeast; let it work for three days, then put in the bung. In a week's time you may bottle it, and it will be ready for immediate use.

APPENDIX.

THE following additional Recipes include all the latest inventions in Beverages, obtained through the courtesy of some of the most celebrated caterers to the tastes of an appreciative public in our first class bars and wine-rooms; also a number of new and highly-approved recipes for compounding Prepared Punches according to the latest and most popular methods, with all the information necessary for making such of the ingredients as require previous preparation.

237. Brandy Daisy.

(Use small bar glass.)

3 or 4 dashes gum syrup.
2 or 3 do. orange cordial.
The juice of half a lemon.
1 small wineglass of brandy.
Fill glass half full of shaved ice.
Shake well and strain into a glass, and fill up with Seltzer water from a syphon.

238. Whiskey Daisy.

Prepared in the same manner as Brandy Daisy, substituting whiskey for the brandy.

239. Gin Daisy.

Made in the same way as Brandy Daisy, but using gin instead of brandy.

240. Rum Daisy.

Mixed with the same ingredients as Brandy Daisy, but using rum instead of brandy.

241. Improved Brandy Cocktail.

(Use ordinary bar glass.)

2 dashes Boker's (or Angostura) Bitters.
3 do. gum syrup.
2 do. Maraschino.
1 dash Absinthe.
1 small piece of the yellow rind of a lemon, twisted to express the oil.
1 small wineglass of brandy.

Fill glass one-third full of shaved ice, shake well, and strain into a fancy cocktail glass.

The flavor is improved by moistening the edge of the cocktail glass with a piece of lemon.

242. Improved Whiskey Cocktail.

Prepared in the same manner as the Improved Brandy Cocktail, by substituting whiskey for the brandy.

243. Improved Gin Cocktail.

Use the same method and ingredients as in No. 241 substituting gin for the brandy.

244. Whiskey Fiz.

(Use small bar glass.)

4 or 5 dashes of gum syrup.
Juice of ½ a lemon.
1 small wineglass of whiskey.
Fill the glass half full of shaved ice, shake up well and strain into a glass.
Fill up the glass with Seltzer water from a syphon and drink without hesitation.

245. Brandy Fiz.

This is concocted the same way as the Whiskey Fiz, substituting brandy for whiskey.

246. Gin Fiz.

The same as Whiskey Fiz, substituting gin for whiskey.

247. Santa Cruz Rum Fiz.

The same as Whiskey Fiz, substituting Santa Cruz rum for whiskey.

248. Tom Collins Whiskey.

(Use large bar glass.)

5 or 6 dashes of gum syrup.
Juice of a small lemon.
1 large wineglass of whiskey.
Fill the glass half full of shaved ice, shake up well and strain into a large bar glass.
Fill up the glass with plain soda water and imbibe while it is lively.

249. Tom Collins Brandy.

The same as Tom Collins Whiskey, substituting brandy for whiskey.

250. Tom Collins Gin.

The same as Tom Collins Whiskey, substituting gin for whiskey.

251. Brandy Flip, Cold.

Take 1 tablespoonful powdered sugar.
Add 1 wineglass of brandy.
½ do. water.
A piece of lemon.
Fill the tumbler two-thirds full of ice, broken fine.

252. Gin Flip, Cold.

Take 1 tablespoonful powdered sugar.
Add 1 wineglass of good gin.
½ do. water.
A piece of lemon.
Fill the tumbler two-thirds full with broken ice.

253. Imperial Egg Nogg.

Take 1 tablespoonful powdered sugar.
1 do. cold water.
1 wineglassful brandy.
1 egg.
½ tumbler of milk.
A little St. Croix rum.
Shake it well with a small quantity of ice, then grate a little nutmeg over it.

254. El Dorado Punch.

Take 1 pony brandy.
½ do. Jamaica rum.
½ do. Bourbon.
1 tablespoonful powdered sugar.
A slice of lemon.
Fill the tumbler with fine ice, shake well and ornament with berries or small pieces of orange. Garnish with a straw.

255. Prepared Punch.

A glass of punch, with all the *et ceteras*, is an excellent thing; the main difficulty about it is that, outside of a well-appointed bar-room, the necessary ingredients are not usually found, ready to hand at the moment when they are indispensable; and, even under the most favorable circumstances, it is not every one that knows the precise proportions and happy blending of flavors that constitute a perfect glass of punch.

The enlightenment of the present day is full of short-cuts to comfort, and all the impediments in the way of enjoying a social glass of punch, compounded according to the latest discoveries of the art, are obviated by having a bottle of the desired nectar in a concentrated form, ready brewed in exact proportions, and nothing needed but a moderate supply of hot or cold water, or ice, to adjust it to the correct strength and temperature, and a glass to receive the welcome libation.

The following recipes for concocting the latest and most improved varieties of punch are intended for bottling for ready use.

Directions for preparing such ingredients as are of a compound nature will be found at the end of the punch receipts. (See page 103).

256. Empire City Punch.

Take 5 ounces sweet almonds.
5 do. bitter almonds.
1 do. powdered cinnamon.
½ do. do. cloves.
5 do. plain syrup.

2 gallons Bourbon whiskey.
1 do. raspberry syrup.
7 do. water.

Scald the almonds and peel them, then mash them, and rub them well with the plain syrup and spices. Boil the whole for about five minutes in the water, and when cool, strain through a plain flannel filter. Then add the whiskey and raspberry syrup, mixing all together thoroughly.

257. Kirschwasser Punch.

Take 7 gallons plain syrup.
1½ do. lemon juice.
5 do. kirschwasser.

Mix them thoroughly and strain through canton flannel.

Instead of the lemon juice, ½ a pint of essence of lemon may be used, prepared according to receipt No. 279.

258. Manhattan Milk Punch.

Take 7 lemons.
7 oranges.
1 pint spirits (70 per cent).
3 do. rum.
3 do. brandy.
2 quarts milk.
3 do. water.
1 do. gum syrup.
1 nutmeg, grated.

Infuse the peel of the oranges and lemons in the spirits for three days; strain and add the juice of the oranges and lemons, and the brandy, rum and water. Next, boil the milk, adding to it the nutmeg; pour this into the liquor, and mix thoroughly. Filter through felt, add the syrup, and bottle. If well corked it will keep in any climate.

259. Rum Punch.

Take 1½ gallons high-flavored Jamaica rum.
3 do. spirits (70 per cent.)
3 do. plain syrup.
½ pint tincture of lemon peel.
¼ do. raspberry juice.
¼ do. caramel.

Mix the whole together, and run it through a flannel bag. Some people add a dessert-spoonful each of tincture of cloves and tincture of cinnamon. Punch thus prepared may be used either as a hot or cold drink; by mixing it half and half with boiling or cold water, or pouring the punch into a tumbler filled with cracked ice, it makes a pleasant and refreshing drink, and is also a very good remedy for a cold in the head.

260. Arrack Punch.

Take 1½ gallons Batavia arrack.
3 do. spirits (70 per cent.)
3 do. plain syrup.
½ pint tincture of lemon peel.

Mix all together, and it is ready for immediate use.

261. Claret Wine Punch.

Take 5 gallons claret wine.
2½ do. spirits (70 per cent.)
3 do. plain syrup.
1 pint tincture of lemon peel.
½ do. raspberry juice.
1 ounce tartaric acid.
1½ do. tincture of cloves.
1½ do. do. cinnamon.

First dissolve the tartaric acid in a small portion of the spirits. Mix the tinctures with the remainder of the spirits. Pour the two mixtures together, and add the remaining ingredients.

262. Wine Punch.

Take 5 gallons Port or Marseilles wine.
1½ do. spirits (70 per cent.)
3 do. plain syrup.
3 ounces tartaric acid.
3 do. tincture of allspice.

First dissolve the tartaric acid in a portion of the spirits; mix that with the remainder of the spirits, and add the other ingredients.

263. Whiskey Punch.

Take 4½ gallons Bourbon whiskey.
3 do. plain syrup.
½ pint tincture of lemon peel.

½ pint tincture orange peel.
3 ounces do. allspice.
2 dessert-spoonfuls tincture of cloves.

Mix the tinctures thoroughly with the whiskey, and then add the syrup.

264. Brandy Punch.

Take 5 gallons strong brandy.
3 do. plain syrup.
½ pint tincture of lemon peel.
½ do. do. orange peel.
3 ounces do. allspice.
½ wineglassful tincture of cloves.
Mix the tinctures with the Brandy, and add the syrup.

265. St. Domingo Punch.

Take 10 gallons arrack.
6 do. plain syrup.
2 ounces tartaric acid.
10 drops oil of cloves.
10 do. do. lemon.
5 do. do. orange.
5 do. do. cinnamon.
2 ounces alcohol (95 per cent.)
First dissolve the tartaric acid in a portion of the arrack, and add it to the remainder. Next cut the oils in the alcohol add this to the arrack, and lastly add the syrup.

266. Wedding Punch.

Take ½ pint pineapple juice.
1 do. lemon juice.
1 do. lemon syrup.
1 bottle claret or port wine.
½ lb. sugar.
½ pint boiling water.
6 grains vanilla.
1 grain ambergris.
1 pint strong brandy.

Rub the vanilla and ambergris with the sugar in the brandy thoroughly; let it stand in a corked bottle for a few hours, shaking occasionally. Then add the lemon juice, pineapple juice and wine; filter through flannel, and lastly, add the syrup.

267. Roman Punch.

Take 1 quart boiling syrup.
1 do. brandy.
1 do. Jamaica rum.
21 eggs.
1 lemon.

Beat the eggs to a froth with the juice of the lemon; stir in the liquors; filter through felt or close flannel, and add the syrup. Bottle for use.

268. Brandy Cocktail for Bottling.

Take 5 gallons strong brandy.
2 do. water.
1 quart Stoughton's Bitters.
1 do. gum syrup.
1 bottle Curaçoa.
Mix thoroughly, and filter through Canton flannel.

269. Brandy Cocktail for Bottling.

Take 5 gallons spirits (70 per cent.)
2 do. water.
1 quart gum syrup.
¼ pint essence of Cognac.
1 ounce tincture of cloves.
1 do. do. gentian.
2 do. do. orange peel.
¼ do. do. Cardamoms.
½ do. do. liquorice root.
Mix the essence and tinctures with a portion of the spirits; add the remainder of the ingredients, and color with a sufficient quantity of solferino and caramel (in equal parts) to give the desired color.

270. Gin Cocktail for Bottling.

Take 5 gallons gin.
2 do. water.
1 quart gum syrup.

2 ounces tincture of orange peel.
7 do. do. gentian.
½ do. do. cardamoms.
½ do. do. lemon peel.

Mix them together, and give the desired color with solferino and caramel, in equal proportions.

271. Bourbon Cocktail for Bottling.

Take 5 gallons bourbon.
2 do. water.
1 quart gum syrup.
2 ounces tincture of orange peel.
1 do. do. lemon peel.
1 do. do. gentian.
½ do. do. cardamoms.

Mix these ingredients thoroughly, and color with solferino and caramel, in equal proportions.

272. California Milk Punch.

Take the juice of 6 lemons.
The peel of 2 do.
1 pound loaf sugar.
1 pineapple, peeled, sliced and pounded.
6 cloves.
20 coriander seeds.
1 small stick of cinnamon.
1 pint of brandy.
1 do. good rum.

¼ pint of arrack.
1 cup of strong green tea.
1 quart boiling water.
1 do. boiling milk.

Mix all the ingredients, except the milk, and cork it close until cool; then add the milk. If made in larger proportions for bottling, it must be filtered.

273. Punch D'Orsay.

Take 1 gallon strong brandy.
3 pounds loaf sugar.
1½ gallons water.
6 lemons
6 oranges.

Cut off the yellow rind of the oranges and lemons; macerate them for 24 hours in the brandy; strain and press. Boil the sugar in the water, adding the juice of the 6 oranges, and of 3 of the lemons; skim the syrup, and add it to the liquor. Lastly, filter through Canton flannel.

274. Regent Punch.

Take 1 gallon pure Cognac.
1 do. do. Jamaica rum.
6 pounds loaf sugar.
3 gallons water.
1 ounce green tea.
30 lemons.
7 oranges.

9 drachms ground cinnamon.
½ do. do. cloves.
1 do. do. vanilla.

Macerate the peel of 7 lemons and 7 oranges in the Cognac and rum for 24 hours. Boil the sugar in the water; skim and add the tea. When cool, mix with the liquor, and add the juice of the 30 lemons and 7 oranges. Filter, and bottle for use.

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In ½s, ¼s, and ⅛s.

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Tokay aszú (Auslese)	36.00	18.50
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TOKAY Wines of Hungary are the finest liqueur wines in the world.

SHERRIES.

SENOR JUAN GMO BURDEN,

PORT ST. MARY'S, SPAIN.

(One of the Oldest Sherry Shipping Houses in Spain.)

Pale rich Sherry,
Pale table Sherry,
Pale Montilla Sherry,
Very rich Paxarete,
Very pale and dry Sherry,
Very rich golden Sherry,
Pale dry Amontillado,
Pale rich Oloroso,
Rich golden Romano,

CADIZ.

Roldan & Co.,
A. Ynurria,
Carasquedo,
Palido,
L. B. N.,

CETTE,

Of Various Qualities at Lowest Prices.

IN GLASS.

"VERITAS" BRAND.

"JEREZ DE LA FRONTERA."

Fine Bottled Sherries.

Manzanilla,
" extra,
Amontillado,
" old,
Oloroso,
" old,
Pedro Ximenez,
" old,
Old Solera Sherry,

DE LUYTIES SPECIAL SHERRIES.

* No. 11, ** No. 14, *** No. 17, **** No. 23.

PORTS.

IN WOOD.

OPORTO.

DOURO WINE COMPANY, JUAN ANDAR.

In ¼s and ⅛s.

Good Oporto, ...
Fine fruity, ...
1878, fine rich, ...
1875, full-bodied, ...
1874, fine and soft, ...

The sales of Oporto Ports have been largely increased by the uniform rate of duty lately adopted. On account of its superior quality, this wine is growing daily more into favor with the consumer. We can offer an assorted stock of fine

OLD VINTAGE WINES

from the Quintas of *Zimbro*, *Rorez Teixeira*, *Valde Mendez*, and others of the upper *Douro district*, selected with the utmost care.

We beg to call special attention to the old, bottled Port Wines, known as "Old Crusted Ports," which have been in bottle from five to ten years.

TARRAGONA.

Pure Juice, ...
" old wine, ...
Geropiga, ...
" superior, ...
" Tinta Vino Viejo, ...

BURGUNDY.

Of Various Grades, at Lowest Prices.

IN GLASS.

VINHO DO PORTO. FINE BOTTLED PORTS.

	Per Case of 1 Dozen Quart Bottles.
Oporto, ...	$8.50
Old Oporto, ...	10.00
Supr. "	12.00
Malvasia, ...	15.00

Supr. Malvasia,	$18.00
Very Old Port,	24.00
Old Reserve Wines,	from $20.00 to 24.00

DE LUYTIES SPECIAL.

* No. 11,	Port,	11.00
* * No. 14,	"	14.00
* * * No. 17,	"	17.00
* * * * No. 23,	"	23.00

OLD CRUSTED PORTS, IN BOTTLES FROM 6 TO 15 YEARS.

A large selection of Vintage Wines, costing from $18.00 *to* $30.00.

MADEIRAS.

IN GLASS.

H. DRU DRURY, MADEIRA.

	Per Case of 1 Dozen.
L Vinho Bual,	$10.00
L L " extra,	15.00
L L L " Reserva	24.00
L L L L " " extra	30.00

DE LUYTIES SPECIAL.

* No. 11,	Madeira,	$11.00
* * No. 14,	"	14.00
* * * No. 17,	"	17.00
* * * * No. 23,	"	23.00
Reserve, No. 35,	"	35.00
" " 46,	"	46.00
Old Malmsey,		40.00

MALACA.

IN GLASS.

DE LUYTIES SPECIAL.

	Per Case of 1 Dozen.
Malaga, superior,	$11.00
" extra,	14.00

MUSCAT WINES.

IN GLASS.

DE LUYTIES SPECIAL.

	Per Case of 1 Doz. Quarts.
Muscatel, G. B.,	$11.00
" Pedro Ximenez,	14.00
" Pedro Ximenez, very old,	17.00

COGNAC.

IN WOOD.

JAS. HENNESSY & CO.		J. & F. MARTELL.	
1877,	$5.45	1868,	$7.00
1875,	5.75	1865,	7.15
1874,	6.25	1858,	8.75
1870,	6.70	1856,	10.00
1869,	6.80	V. S. O. P.,	12.00

Otard, Dupuy & Co.,
Pinet, Castillon & Co..
A. Seignette,
Pellevoisin,
Fouchez, fils & Co.,

BRANDIES IN CASES.

Hennessy, one star,
" three stars,
Pinet, Castillon & Co., one star,

IN GLASS.

BOTTLED AT COGNAC.

JOHN EXSHAW.

(Imported in cases only).

Fine Champagne Cognac, $22.00
(No. 1 Brandy.)

COGNAC BRANDIES.

OLD IMPORTATION.

BOTTLED BY L. B.

	Per Case of 1 Doz. Quart Bottles.
V. S. O. P. Augier Frères & Co.,	$40.00
S. O. P. " "	34.00
V. O. P. " "	28.00
A. F. C. " "	23.00
V. S. O. P. Jas. Hennessy & Co.,	40.00

SCOTCH WHISKEY.

IN WOOD.

Ramsey's extra (Scotch),

" " " old,

IN CASES.

* No. 11, Scotch Whiskey,	$11.00
* * No. 14, "	14.00
* * * No. 17, "	17.00

IRISH WHISKEY.

IN WOOD.

In ¼s and ⅛s.

	Per Gallon.
'Wise" Irish Whiskey,	

IN GLASS.

* No. 11, Irish Whiskey,	$11.00
* * No. 14, "	14.00
* * * No. 17, "	17.00

'Wise's,' our own bottling.

ST. CROIX RUM.

IN WOOD.

St. Croix, 1st quality, L. B.,

In Puncheons, Barrels and ½ Barrels.

IMPORTED CORDIALS, Etc.

GENUINE DUTCH CORDIALS.

WYNAND FOCKING, AMSTERDAM.—J. S. KELLER NACHF., DANZIG.

	Per Case.
Kümmel, Berlin, J. A. Gilka,	$12.00
" Allash, Russian,	12.00
Curacoa, per 1 doz. bottles,	15.00
" per 1 doz. jugs,	18.00
" per 2 doz. jugs,	19.00
Maraschino,	15.00
Anisette, L. C. B., per 6 baskets of 2 bottles each,	14.00
Chartreuse, yellow, quarts	22.00
pints	24.00
" green, quarts	30.00
pints	32.00
Bénédictine, quarts	19.00
pints	21.00
Absinthe, Swiss,—Ed. Pernod,	15.50
Kirschwasser, Swiss,—Ed. Pernod,	18.00
" Schwarzwald,	16.00
Zwetschenwasser (Schwarzwald),	15.00
Slivovitz (Hungarian), very old,	16.00
Vermouth, Italian, Martini Sola,	5.50
Boker's Bitters, domestic,	

Genuine Boonekamp & Angostura Bitters.

Being the sole representatives of H. UNDERBERG-ALBRECHT, who is the only manufacturer of the genuine

BOONEKAMP OR MAAG-BITTER,

we take the liberty of cautioning the trade against counterfeits and spurious imitations.

Any information in regard to direct importations will be furnished by us with pleasure.

IMPORTED BITTERS.

THE GENUINE BOONEKAMP OR MAAG-BITTER.

H. UNDERBERG-ALBRECHT, RHEINBERG.

Net Cash Quotations.

Per case of 12 bottles, ... quarts $13.00
" 24 " . . . . pints 14.00

Each bottle of the genuine Boonekamp bears in addition to the duly registered label of H. Underberg-Albrecht, a small neck-label with the firm name: "LUYTIES BROTHERS," Sole Agents for the United States.
We offer the same ex United States bonded warehouse:

In lots of 25 cases, ... at $

Orders for direct importation solicited, and special contracts made for larger lots.

ANGOSTURA BITTERS.

DR. SIEGERT'S.

Imported in cases of 24 pint bottles, . . . $15.25

SIEGERT'S BOUQUET.

Per case of 12 bottles, ... $11.00

ANGOSTURA LIQUEUR.

Per case of one dozen bottles, duty paid, . . . $14.00

AMERICAN WINES.

IN WOOD.

The last few years have brought about a great change in these wines. They have been improved by care and culture, and have the important point of cheapness in their favor. This has created a great demand for these wines, although they can not be classified or be compared with fine wines of Europe, which have the advantage of having been cultivated for centuries.

Catawba, ...
Napa Cal. Riesling, 1879, ...
" " superior, 1878, ...
" " old, ...
" " new, at lowest prices, ...

RED WINES.

Virginia Seedling, 187?, ...
Zinfandel, Cal., red, 1879, ...
" " " old, ...
" new wines, at lowest market prices.

PORTS.

California Port, ...
" superior Port, ...
" Old Port Wines, ...

SWEET WINES.

Angelica, ...
" old, ...
Sweet Catawba, superior quality, ...
" " new, ...

IN GLASS.

	1 Doz. Quarts.	2 Doz. Pints.
Zinfandel, ...		
" superior, ...		

In Lots of 10 Cases only. Bottled by Luyties Brothers.

AMERICAN BRANDIES.

IN WOOD.

California Brandy of various Distillers.

California Brandy (old), ... from $3.00 to $3.50
Standard, ...
Gold Grape Distillery. C CC CCC . . . .
" " (old reserve stock), ...
Blackberry Brandy, ...
Apple Brandy, ... from $1.75
" " according to age, . . . to 3.00
Peach Brandy, ...

IN GLASS.

GOLDEN GRAPE BRANDY.

DISTILLED BY THE

G. G. DISTILLERY OF CALIFORNIA.

BOTTLED BY LUYTIES BROTHERS.

	Per Case of 1 Doz. Quart Bottles.	In Cases of 2 Doz. Pint Bottles.
*	$9.00	$10.00
**	10.00	11.00
***	12.00	13.00

APPLE AND PEACH BRANDY OF OUR OWN BOTTLING.

GUARANTEED STRICTLY PURE.

Case 12 Bottles, . . "Brandy 5s."

IMPORTED NATURAL MINERAL WATERS.

KRONTHAL (GERMANY).

SELTZER.

Of the Nieder Seltzer Springs. The only genuine Seltzer.

Per Cask of 100 Quart Jugs, ...

" 50 " " . . . . . .

" 100 Pint " . . . . . .

VICHY.

Per Case of 50 Quart Bottles, ...

BOTTLINGS OF WHISKEY.

W. H. McBrayer, ... Anderson Co., Ky.

W. H. Thomas & Son, . . . Jefferson Co., Ky.

Or any brands we have in stock in packages and styles to suit purchasers.

PURE RYE WHISKIES.

Age and Quality to suit purchasers.

PURE ROCK AND RYE.

AMERICAN CHAMPAGNES.

W. H. Mills' Sansperiel.
Island Queen.

A. WERNER & CO.

"AMERICA"

EXTRA DRY.

Kelly Island Dry Catawba.

Kelly Island Sweet Catawba.

Kelly Island Catawba Brandy.

KRONTHAL NATURAL MINERAL WATER.

View of Kronthal Springs, Taunus.

This natural Mineral Water, celebrated for its excellent digestive qualities, is also a refreshing and delicious summer drink, either pure or mixed with Fruit syrup, Milk, Wine or Brandy.

Recommended by eminent physicians.

KRONTHAL
NATURAL MINERAL WATER

The following are a few reports on this justly celebrated Water from eminent analysts and physicians:

DOCTOR VON BUHL, Professor of the Royal University, MUNICH.

Kronthal Natural Mineral Water.

"Many trials have convinced me that it is a pure, wholesome mineral water of a very agreeable taste, specially adapted as a table water for daily use.

"As a remedy for dyspepsia and catarrh of the bronchials, it is preferable to the most celebrated mineral waters of similar character."

W. ERB, M.D., and Professor of the University of HEIDELBERG.

"Having personally examined the Kronthal Water, I declare it to be a very wholesome and refreshing table beverage, calculated to assist digestion in a most agreeable manner."

DR. HARTMANN, Medical Counsellor, WIESBADEN.

"I have had an opportunity of inspecting the springs at Kronthal, and of satisfying myself that only natural carbonic acid emitted by the Springs itself, is dissolved in the water. With regard to the qualities of the latter, a special and favorable feature is the large quantity of Chloride of Sodium and Carbonate of Magnesia it contains. As a Mineral Water it is very refreshing, of a most agreeable and pleasant taste, while it assists digestion, and is therefore specially to be recommended as a daily table beverage.

"WIESBADEN, 20th September, 1878."

ARTHUR HILL HASSALL, M.D., LONDON,

Member of the Royal College of Physicians; Senior Physician to Royal Free Hospital; Author of the reports of "The Analytical Sanitary Commission" of the *Lancet*; "Food and its adulteration"; "Food, its adulterations, and the Methods for their Detection"; "A Microscopical Examination of the London Waters."

"A wholesome, highly agreeable, pure and natural Mineral Water, specially suited for use at table."

PROFESSOR L. BUECHNER, M.D., DARMSTADT.

"The Kronthal Mineral Water combines, with a pleasant taste, the beneficial quality of counteracting acidity, and is therefore very efficacious in cases of indigestion or dyspepsia, also in cases of catarrhal complaints, particularly when mixed with hot milk. With Wine, Spirits, Sugar, Raspberry Juice, etc., it forms a very pleasant and refreshing table beverage, and a favorable substitute for ordinary drinking water, so frequently contaminated and unwholesome."

"Old Crow"

DISTILLERY.

COPPER-DISTILLED

WHISKEY.

W. A. GAINES, DISTILLER,

Woodford County, Ky.

Notice—The public is cautioned against the numerous imitations of this brand, and are requested to assure themselves when purchasing that the stamps on the barrels bear the exact wording of the above firm.

W. A. GAINES & CO.,
Proprietors,
FRANKFORT, KY.

WOODFORD, DEAN & CO.,
Exclusive Dealers in Indianapolis.

OLD CROW WHISKEY.

CAUTION.

In order to guard our patrons and others who may wish to deal in the genuine SOUR-MASH FIRE-COPPER WHISKEY, known as OLD CROW, against the numerous and injurious imitations of that celebrated Brand, we call their attention to our PATENTED TRADE-MARK, which is burnt on the head of every barrel, and we recommend those wishing to use this Whiskey, to satisfy themselves before purchasing, that it is distilled by W. A. GAINES & CO., in WOODFORD CO., Kentucky, as none other is genuine.

It may interest those purchasing our OLD CROW WHISKEY, to know that its name is derived from that of a Scientific Scotch Distiller, JAMES CROW, of Woodford Co., Kentucky, now deceased, who formerly manufactured an article of Sour-Mash Whiskey, which had a great home reputation.

The OLD CROW WHISKEY, so well known and highly esteemed, was first manufactured by GAINES, BERRY & CO., who were succeeded by the present firm of W. A. GAINES & CO. We have added many important improvements, and by constant efforts, solely with a view to improving the quality, have built up and steadily maintained the HIGH REPUTATION which that Whiskey now enjoys.

W. A. GAINES & CO.

FRANKFORT, KY., January 1st, 1883.

FOR SALE BY

WOODFORD, DEAN & CO., INDIANAPOLIS, INDIANA.

A WINE FOR PRINCES AND SENATORS.—The district of Ay has become probably the most celebrated in the ancient province of Champagne for its grapes, and among the famous brands of that famed region, not one has gained a popularity to a greater extent in this country than that of Deutz & Geldermann. The wine of this well-known firm is invariably met with on every important occasion, and it is noticed that Deutz & Geldermann's "Gold Lack" was specially selected for the banquet given by the Royal Naval Club at Portsmouth. Deutz & Geldermann's "Gold Lack" was one of the Champagnes supplied at the late Ministerial Whitebait dinner at the Trafalgar.—*Morning Post.*

Deutz & Geldermann's "Gold Lack" is now being preferred, by many connoisseurs, and we can bear testimony to its excellence of quality.—*The World.*

Deutz & Geldermann's "Gold Lack" Champagne is shipped *Brut*, *Extra Dry and Medium Dry*, and may be obtained of all Wine Merchants.

WOODFORD, DEAN & CO.,

Sole Agents for Indiana.

VEUVE CLICQUOT,
PONSARDIN.

CHAMPAGNES.

Yellow Label, Dry Wine. White Label, Rich Wine.

CRUSE
AND
FILS FRERES,
BORDEAUX.

CRUSE & FILS FRERES
BORDEAUX.
Proprietors of
Chateau Bouliac.
" St. Remi.
" Laujac.
" Pontet Cane.
" Giscours.

IN GLASS.

Veuve CLICQUOT Ponsardin, CHAMPAGNES.

		Per case.
YELLOW LABEL, "DRY WINE,"	Quarts... Pints.....	....
WHITE LABEL, "RICH WINE."	Quarts... Pints.....	....

Discounts according to quantity.

HEIDSIECK & CO.

Dry Monopole, Extra,
Reims,
Established, 1785.

CLARETS.

In cases, of CRUSE & FILS FRERES.
BORDEAUX.

	Per case.
Medoc...	.....
*Chat. Bouliac...	.....
St. Julien...	.....
Margaux...	.....
*St. Remi...	.....
St. Estephe...	.....
St. Julien, superior...	.....
*Chat. Laujac...	.....
Pontet Canet...	.....
Leoville...	.....
Larose...	.....
Lafite...	.....

GRANDS VINS.

	Per case.
*1874, Chat. Pontet Canet... (Gold Medal, Paris, 1878).	.....
*1870, Chat. Giscours... (Gold Medal, Paris, 1878.)	.....
1870, Chat. Leoville...	.....
1870, " Larose...	.....
1870, " Margaux...	.....
1870, " Lafite...	.....

$1.00 per case extra for pints on the above Cruse Wines.

*The above five grades are Messrs. Cruse's properties.

SAUTERNES.

In cases, of CRUSE & FILS FRERES.
BORDEAUX.

	Per case.
Sauternes...	.....
Haut Sauternes...	.....

GRANDS VINS.

Chat. Latour Blanche, 1874...	.....
Chat. Yquem, 1874...	.....
Chat. Yquem, Monopole, 1869	.....

$1.00 per case extra for pints on the above Cruse Wines.

SPECIAL NOTICE—All Cruse's Wines have a wire netting around each bottle, which cannot be removed without being destroyed. It guarantees to the consumers the genuineness of the wine, the Bordeaux bottling, and is a protection against imitations.

All goods delivered from U. S. Bonded Warehouse, New York or Indianapolis, or from our store.

WOODFORD, DEAN & CO.

O. F. C. TAYLOR WHISKEY.

MEDICAL PURVEYING DEPOT, U. S. A.,
ST. LOUIS, MO., JULY 5TH, 1879.

MESSRS. GREGORY, STAGG & CO.:

Gentlemen—I am in receipt of a letter from Col. J. H. Baxter, Chief Medical Purveyer U. S. A., Washington, D. C., awarding to you the contract for supplying this Depot with the amount of old Kentucky Bourbon Whiskey called for in my letter of June 28th, 1879. I would state in connection with the above, that all Whiskies submitted for examination have to undergo a thorough analysis, and therefore the O. F. C. Kentucky Bourbon Whiskey being selected from the many samples submitted, must have been superior to them all, otherwise the contract would not have been awarded you.

Respectfully, your obedient servant,

GEO. T. BEALL,
Act. Assistant Medical Purveyor, U. S. Army.

The above recommendation of O. F. C. Taylor Whiskey for medicinal purposes is from very high authority, and should have great weight with Druggists desiring to furnish their customers with a desirable article.

WOODFORD, DEAN & CO.,

Sole Agents at Indianapolis.

THE

OLD W. S. STONE

DISTILLERY.

M. P. LANCASTER, Distiller,

DAVIESS COUNTY, KY.

This brand of whisky obtained its reputation under the ownership of W. S. Stone, who disposed of the distillery to Lancaster & Mattingly about the year, 1877. Mr. M. P. Mattingly is the owner of the distillery at present, and has maintained its established reputation as the best whiskey made in Daviess county, Ky.

JAS. LEVY & BRO.,

Sole Agents.

W. H. McBRAYER

"CEDAR BROOK"

Hand-Made Sour Mash Whiskey,

Anderson County, Kentucky.

The "W. H. McBrayer" Hand Made Sour Mash Whisky is the result of the experience of thirty-three years, in which time I have so perfected the manufacture as to produce an article as pure and nutritious as bread made of the grain from which it is originally distilled, with mellow taste, delicacy of flavor and exhilerating quality unsurpassed by any ever made in the world. I recommend it to the trade as a liquor that has always commanded the commendation of the most fastidious connoisseurs for its purity, healthfulness and delicacy, in which qualities I am justified in saying it has never been excelled. My packages are superior, heavy cooperage, and branded

W. H. McBRAYER, "*Cedar Brook.*"

We are the only house in the United States using W. H. McBrayer's trade mark on our bottled goods.

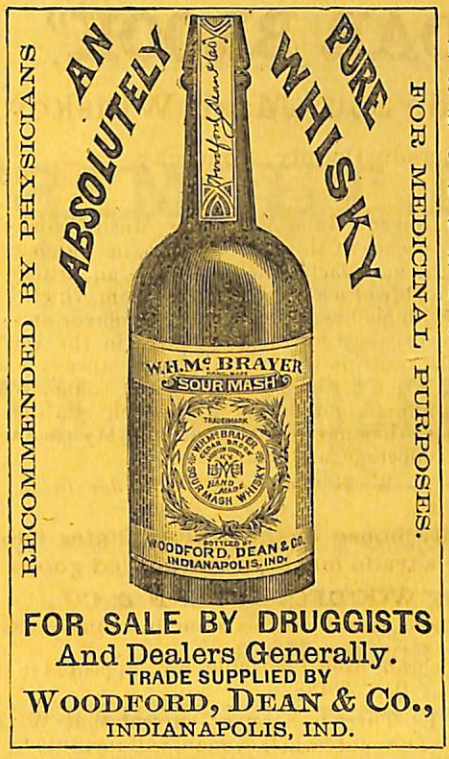
WOODFORD, DEAN & CO.,
Sole Agents for this brand in Indianapolis.

The following telegram from Louisville, Ky., appeared in the *Indianapolis Sentinel* of Dec. 2, 1882:

LOUISVILLE, Dec. 1.—There is a report current that W. H. McBrayer, the Anderson county whiskey man, will institute legal proceedings against various firms in New York, Philadelphia, Chicago, St. Louis, Cincinnati and other cities which have been for some time past using his brand, "McBrayer" on all sorts of compounded whiskies, and representing them to the trade as genuine Anderson county, Kentucky whiskey. These suits, if not compromised, will involve a number of very extensive firms, and bring forth revelations of a startling character to compounders and consumers of whiskies. The report comes from private parties in Cincinnati, and the proceedings in the Courts will be first instituted in that city.

W. H. McBRAYER CEDAR BROOK HAND-MADE SOUR MASH WHISKEY,

ANDERSON COUNTY, KY.



THE "W. H. McBrayer" Hand-Made Sour Mash Whiskey is the result of the experience of thirty-three years, in which time I have so perfected the manufacture as to produce an article as pure and nutritious as bread made of the grain from which it is originally distilled, with mellow taste, delicacy of flavor and exhilarating quality unsurpassed by any ever made in the world. I recommend it to the trade as a liquor that has always commanded the commendation of the most fastidious connoisseurs for its purity, healthfulness, and delicacy, in which qualities I am justified in saying it has never been excelled. My packages are superior, heavy cooperage, and branded.

W. H. McBRAYER.

WOODFORD, DEAN & Co., Sole Agents for this brand in Indianapolis.

W. H. THOMAS & SON,

DISTILLERS

OF THE

"W. H. THOMAS"

HAND-MADE SOUR MASH WHISKEY,

JEFFERSON CO., KY.

The only Distillery in Jefferson County making Whiskey from Pure Spring Water.

The spring being large enough to supply the entire machinery of the house.

☞ **We have a full line of this goods from spring 1880 to spring 1882.**

DEAN'S

BUCK RIDGE

WHISKEY.

Trade-Mark Registered.

A blended whiskey that for quality and price is not excelled by any streight whiskey in this country.

WOODFORD, DEAN & CO.,

SOLE PROPRIETORS.

T. B. RIPY,

FIRE-COPPER

Sour-Mash Whiskey,

ANDERSON COUNTY,

KENTUCKY.

Full Line of the above Goods

FOR SALE BY

WOODFORD, DEAN & CO.

INDIANAPOLIS.

Winchester Distilling Co.

DISTILLERS OF

"RUTLAND"

Sour-Mash Whiskey,

DAYTON, KENTUCKY.

WOODFORD, DEAN & CO.

Sole Agents for Indianapolis.

IMPORTED NATURAL

MINERAL WATERS.

KNONTHAL, in Hampers, 50 Jugs.

APPOLINARIS, in Hampers, 50 Jugs.

APPOLINARIS, in Cases, 50 Bottles.

VICHY, in Cases.

AMERICAN NATURAL

SPRING WATERS.

BETHESDA, in Cases, Qt. or Pt. Bottles.

SARATOGA, in Cases, Qt. or Pt. Bottles.

SHEBOYGAN, in Cases or Hampers.

GLENN SPRING

RYE WHISKEY,

FIRE COPPER,

H. H. SHUFELDT & CO.

DISTILLERS.

WOODFORD, DEAN & CO.

SOLE AGENTS FOR

INDIANA.

"OAK ORCHARD"

PURE

RYE

Fire Copper Whiskey,

H. H. S. & CO.

Distillers.

WOODFORD, DEAN & CO.

Sole Proprietors of the Brand.

Brandies.

Pure Kentucky Apple.

Pure Kentucky Peach.

Pure California.

Imported Cognac.

Imported Rochelle.

The Apple Brandy crop of the past season has been small and the price of new brandies have been equal to that of old brandies, which we have been selling during the past year.

Having for several years made a specialty of Apple Brandies, we can safely say, that we are now in a position to inform the trade that we have not only the largest stock of the same of various ages and distillations, but that their quality is sufficient to satisfy the wants of any that desire to purchase Apple Brandies.

Real French Brandy a Delusion and a Fraud.

Millions Paid in this Country for Poisonous Concoctions sent over from France. The Mystery of the One, Two, Three Stars Explained; also the seemingly Inexhaustible Supply in the face of Constantly Failing Vintages. Annexed Report of George Gifford, U. S. Consul, at La Rochelle, France.

It is to be hoped that the annexed report, coming from a U. S. official, actuated only by his sense of duty, will have its desired effect. Even were the article a meritorious one, there is no necessity for it any longer.

We are large dealers in **California Grape Brandy**—the product of the distilleries at San Gabriel and Los Angeles, which produced nearly 200,000 gallons the past two years; and expect to distill 150,000 gallons this year. The **Sunny Slope Brandy** has acquired a national reputation, and it will prove in the future, as it has in the past, of absolute purity, and the best article of the kind in the market. We offer it in bond or free, either direct from the distilleries or from our store.

WOODFORD, DEAN & CO.,

63 and 65 S. Meridian St.,

Indianapolis, Ind.

FALSIFICATION OF BRANDY.

"In the report on the commercial relations of the United States for the month of July, just issued by the State Department, the Report of George Gifford, Consul at LaRochelle, on the falsification of French Brandy for the United States. The report is dated June 5, 1882. He says:

'No considerable quantity of wine being exported to the United States from the LaRochelle district, my inquiries have been wholly confined to the quality of the brandy produced in this region, whence nearly the entire supply of our

country is drawn. In the year 1881 the export of brandy from France to the United States was of the declared value of $1,338,563, of which a part, valued at $1,210,851, was shipped from this district, chiefly from the town of Cognac. The conclusion is inevitable at the outset that the production of genuine brandy from the white wine of the country has substantially ceased on account of the failure of the vine. The production of wine has fallen to less than one-third of its former average, and in the Cognac region it has ceased. The production of genuine brandy has diminished in much larger proportion since the 50,000,000 gallons of wine reported for 1881, include the red wines not used for distillation, and the high price of the small quantity remaining fit for making brandy prevents its general use for that purpose. Production having ceased three years ago, the only genuine brandy sent to the United States is drawn from the stocks accumulated in former years. These accumulations are still quite important, amounting, it is claimed, to over two million gallons. But less than a third of the shipments to the United States are made by houses that have refused to renew their supplies by purchasing or concocting the new brandy, which is in the majority of cases necessarily falsified. A very large part of the brandy we receive from France is this falsified article, and in my opinion not more than one-third of it can be regarded as above suspicion. Not a week passes without shipments to New York or Boston of brandy which is delivered in the cask, all expenses paid on board the steamer at Havre or Bordeaux, for less than a genuine article costs here. During the present quarter, for instance, many shipments have been made at * * * prices, the hectoliter, or twenty-two gallons, while no brandy, even the so-called 1881, is sold at less than * * * prices by the rural proprietors.

'In case of prices like the above there is not the least room for doubt, all the disinterested authorities whom I have consulted here being unanimously of the opinion that an article furnished on such terms can not contain a drop of genuine brandy. In fact, I do not understand the merchants to sustain a different view. They only say that their American customers demand an article at a given price and that they furnish it as required. The greater part of the shipments, however, especially from Cognac, are at prices calculated to inspire confidence. But unhappily this test is quite insufficient, for within the last three years the brandy trade has undergone a complete transformation. Even the merchants who honestly desire to purchase a pure article, and who profess to have done so, can not be sure that they are not deceived. As is probably well known, these merchants do not generally distill brandy. They buy it of the proprietors of the vineyards, each one of whom has a still. Now these latter have become extremely skillful in the manipulation of the alcohol and the drugs of which the brandy of to-day is made, as I have learned from conversations with the mayors and cures of the rural communes. * * * The designation under which the merchandise is delivered to the public is a still less satisfactory safeguard against falsification. Merchants now deliberately make brandy of any year required, or of any quality. The mention of the years 1849 or 1875, for instance, in an invoice or on a label of a bottle may be regarded with perfect assurance as having no further meaning than that the article in question is presumed to have the taste or color of the brandy produced in the year mentioned. The same remark may be made in reference to the popular designations "Cognac," "fine old Cognac," and especially "fine

Champagne." The greater part of the brandy of to-day is prepared from alcohol obtained from grain, potatoes or beets. Coincident with the failure of the white wine was the appearance of large quantities of alcohol in the ports of the Charente, the most of it coming from Germany. This importation increases from year to year and is to-day forty-six per cent. greater than in 1880. Whoever will take the trouble to look may see barrels of this German alcohol piled up in the storehouses of merchants. A simple process of reduction and admixture of drugs, a little pure brandy or the dregs of wine to give the brandy taste, and the color of the wood, ordinarily suffice, with the brand of Cognac, to create a beverage which finds a ready sale in foreign countries. It is becoming the custom to sell this brandy in twelve-bottle cases marked with one, two or three stars, according to the presumed quality of the article, thus avoiding any compromising mention of year of production or region of origin; some merchants, or rather manufacturers, after properly mixing the ingredients, pass the whole through the still. Others import the small raisins from the East and obtain a beverage called brandy from their juice, at least one such establishment being in operation at Cognac. All French brandy might properly and perhaps ought to be excluded from the United States on sanitary grounds. There is a strong presumption against the purity of a large part of it, and it is unfortunately almost impossible to detect the fraud by chemical analysis, especially where the various mixtures now employed are passed through the still. The reputation of a few great houses that now place on the market only what they draw from their own stocks accumulated before 1879, might be a sufficient guarantee of the purity of their merchandise; but even with respect to them it may be said that they dose their brandies with caramels and other substances, in order to adapt them to the taste of their English and the American customers. They would never venture to send to the United States strictly pure brandy as it comes from the still, for our amateurs would regard it as a harsh and inferior, and perhaps a falsified article. In any case these houses could hardly be excepted by name from the operation of such measures as might be taken to protect the public health. A general measure excluding the article entirely would seem, therefore, to be the only effective defence against the admission of a poison for which our people pay $1,000,000 or $2,000,000 a year, besides the import duty, which, in the case of the impure article, is over one-hundred per cent. of its invoice value.'

We have placed on our list a carefully selected article of Cognac Brandy, and can assure our customers that the reputation of the importers of whom we purchased stands A No. 1 at the port of New York.

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